

Monarch Deer Farm Venison Steaks

**Haddington
Farmers'
Market**

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Ingredients:

- 4 Thick venison steaks
- 3 tbsp butter
- Salt & pepper
- Crushed juniper berries
- Grated onion
- 120 ml beef stock or consommé
- 120 ml red wine
- 120 ml sour cream
- Redcurrant jelly

Method:

1. Melt butter in a thick frying pan, sprinkle steaks with salt and pepper and crushed juniper berries, brown in butter until done, about 4 mins on each side.
2. Remove and keep warm.
3. Turn down heat and add somegrated onion, mix well with all the bits left on the pan and add stock and wine, cookgently until sauce has thickened.
4. Add sour cream and a little redcurrant jelly.
5. Simmer and strain over steaks.
6. A few sautéed mushrooms sprinkled over the top isgood.