

**TIME:** 2.5 hours**SERVING:** 4 people**INGREDIENTS:**

700g lean, cubed venison  
2 tablespoons plain flour  
Sea salt & freshly-ground black pepper  
2 medium onions  
2 sticks of celery and two medium carrots, finely-chopped  
2 tablespoons beef dripping  
1/2 a pint of port  
2/3 of a bottle of red wine  
8 stoned, no-soak prunes, quartered  
2 well-chopped anchovy fillets  
2 garlic cloves, crushed and chopped  
2-inch strip of orange peel  
2 bay leaves and a sprig of fresh thyme  
Water



Heat the oven to 190C gas mark 5, scatter the flour on a baking tray and cook for five to six minutes until lightly browned. Mix with plenty of sea salt and pepper. Melt the dripping in a deep casserole and fry the onions, celery and carrots until softened, coat the venison chunks in the flour and fry until lightly browned. Pour the port and wine into a saucepan and reduce by one-third over a high heat, then add to the meat and vegetables with the prunes, anchovies, garlic, orange peel and herbs. If necessary, add a little water to ensure the meat is just covered. Cook on the same oven setting for an hour and 40 minutes.

*Enjoy! Malcolm & Julie Pyne*

**YOUR NOTES:**