

INGREDIENTS:

2 pheasant breasts, cubed
700g lean venison, deboned saddle, cubed
Back legs of a rabbit, cubed
1 tablespoon plain flour
Sea salt
Freshly-ground black pepper
4 rashers dry-cured smoked streaky bacon
50g butter
12 pickling onions
75g button mushrooms, quartered
2 large carrots and a medium turnip, cut into dice
Glass each sherry and port
300ml brown ale and beef stock
Strip of orange peel

TIME: 3 hrs**SERVING:** 6 people

Heat the oven to 180C gas mark 4, spread the flour on a baking sheet and cook for eight to nine minutes or until lightly browned. Allow to cool and mix in the salt and pepper. Place the sherry, port and brown ale in a small pan and reduce by one third over a high heat. In a large frying pan add the bacon cut into strips and dry-fry until crisped. Remove with a slotted spoon leaving the fat behind. Add the butter and heat until foaming, coat the chunks of meat with the flour and fry a few at a time until lightly browned. Reserve with the bacon. Fry the mushrooms until lightly browned (add more butter if necessary), then return the meat and bacon to the pan and add the remaining ingredients, including just enough beef stock to cover. Transfer to a deep casserole, cover and cook for two hours, topping up with a little more stock if necessary. Serve with dumplings and steamed cabbage.

Enjoy! Malcolm & Julie Pyne

YOUR NOTES: