

**TIME:** 90 mins**SERVING:** 4 people**INGREDIENTS:**

- 8 venison sausages
- 1 small red cabbage
- 25g butter
- 1 large onion finely sliced
- ½ tsp ground allspice
- ¼ tsp freshly grated nutmeg
- 1 Bramley apple, peeled, cored and grated
- 4 tbsp red wine vinegar
- 2 tbsp light muscovado sugar
- 2 tbsp redcurrant jelly



Finely slice the cabbage, discarding the core and any tough pieces. Melt the butter in a pan with a tight-fitting lid over a medium heat. Cook the onion uncovered for five minutes until soft but not browned. Stir in the spices then add the cabbage, apple, red wine vinegar and sugar plus 100ml of cold water. Stir until thoroughly mixed and the sugar has dissolved. Season generously. Bring to the boil, then cover tightly and simmer for about 40 minutes, stirring occasionally. Fry the sausages until lightly browned and add to the pan. Cook for a further 20 minutes, stir in the redcurrant jelly, allow to dissolve, and serve.

*Enjoy! Malcolm & Julie Pyne*

**YOUR NOTES:**