

INGREDIENTS:

1 Kilo diced venison
500g shallots, peeled
1 large onion, chopped
4 juicy tomatoes, chopped
2 tablespoons tomato paste
10 gratings of nutmeg
a four-inch cinnamon stick
3 cloves
4 garlic cloves, finely
chopped,
Vegetable stock cube
2 of sprigs of rosemary
1 small wineglass of extra-
virgin olive oil
1 glass of red or white wine
2 tablespoons vinegar
Freshly ground black pepper
and sea salt

TIME: 120 mins**SERVING:** 6-8 people

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: