



## Hillworth Venison with Cranberry Sauce

Serves 4

1 orange & 1 lemon

75g 3oz fresh or frozen cranberries

5 ml/1 tsp grated fresh root ginger

1 thyme sprig

5 ml/1 tsp Dijon mustard

60ml/4 tbsp redcurrant jelly

150 ml/ ¼ pint ruby port

30 ml/2 tbsp sunflower oil

4 venison steaks

2 shallots, finely chopped

Salt and black pepper

Thyme sprigs to garnish

- Pare the rind from half the orange and half the lemon and cut into very fine strips.
- Blanch the strips in a small pan of boiling water for about 5 minutes until tender. Drain the strips and refresh under cold water
- Squeeze the juice from the orange and lemon and then pour into a small pan. Add the cranberries, ginger, thyme sprig, mustard, redcurrant jelly and port. Cook over a low heat until the jelly melts.
- Bring the sauce to the boil, stirring occasionally, then cover the pan and reduce the heat. Cook gently for about 15 minutes, until the cranberries are just tender.
- Heat the oil in a heavy-based frying pan, add the venison steaks and cook over a high heat for 2-3 minutes.
- Turn over the steaks and add the shallots to the pan. Cook the steaks on the other side for 2-3 minutes, depending on whether you like rare or medium cooked meat.
- Just before the end of cooking, pour in the sauce and add the strips of orange and lemon rind.
- Leave the sauce to bubble for a few seconds to thicken slightly, then remove the thyme sprig and adjust the seasoning to taste.
- Transfer the venison steaks to warmed plates and spoon over the sauce, garnish with thyme sprigs.