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VENISON SAUSAGES WITH LENTILS

This delicious, Italian-inspired recipe is easy, delicious and great for a cool supper with a peppery rocket salad.

Ingredients

3-4 tablespoons olive oil
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1 onion, finely chopped
Sprinkling of salt
500g puy lentils
1 clove garlic, squashed with the side of a knife,
8 Mandagery Creek Venison Sicilian or Tomato and Cumin sausages
100ml red wine
50ml water
Parsley for sprinkling

To cook the lentils, put 2-3 tablespoons of the oil into a good-sized saucepan (and one which has a lid that fits) on the heat and when it's warm add the chopped onion. Sprinkle with salt and cook over a low to medium heat till soft (about 5 minutes).

Add the lentils, stir well and then cover generously with cold water. Bring to the boil then cover, and let simmer gently for half an hour or so until cooked and most, if not all, the liquid is absorbed. Once the lentils are ready or if you've cooked them in advance and are ready to reheat - put a heavy based frying pan on the hob, heat a few glugs of oil and add the garlic. Cook for a few minutes then add and brown the sausages.

When the sausages are brown on both sides throw in the wine and water and let bubble up. Cover the pan, either with a lid or tin foil and cook for about 15 minutes. Using a fork, mash the now-soft garlic into the sauce and taste for seasoning, adding a little more water if it's too strong. Remove the lentils to a shallow bowl or dish then cover with the sausages and their gravy. Sprinkle over some flat-leaf parsley and serve immediately.

Serves 4

Recipe compliments of Mandagery Creek Venison

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