

# Nic's Gamekeeper's Pie

My recipe for this rich and heartwarming dish is a great alternative to one of my family's favourite winter meals; Cottage Pie. The venison and use of red wine adds a touch of luxury to a classic pie and this recipe makes one pack go a long way.

To compliment the venison, serve with fried or steamed greens such as savoy cabbage, green beans or broccoli and a warm crusty baguette - Nic Tidball, Shropshire



**Serves: 4-6**

## Ingredients:

500g venison mince  
3 garlic cloves finely diced or crushed  
1 onion diced  
1 celery stick diced  
2 carrots diced  
1 cup of frozen peas  
2 tbsp tomato puree  
1 tbsp mixed herbs  
2 tbsp vegetable oil or beef dripping  
1 beef stock cube  
1 large glass good red wine  
1 tbsp redcurrant jelly  
500g potatoes and/or sweet potato peeled and chopped  
100g butter

For the pie filling:

- 1 In a large pan, heat the oil or dripping over a medium heat and fry the onion, celery and carrots for about 10 minutes until soft. Add the garlic and fry for another minute or two.
- 2 Add the venison and fry until browned, mixing with the vegetables and breaking up any chunks.
- 3 Deglaze the pan with the red wine and cook for a further 5 minutes, then add the tomato puree and beef stock cube stirring well.
- 4 Add the herbs and redcurrant jelly, season with salt and pepper and add water, just enough to cover. Bring to the boil and then reduce the heat to simmer for at least half an hour. Transfer to an oven proof dish and leave to cool.

Top tip: Leaving the meat mix as long as possible will make the meat and the gravy thicker and even tastier!

- 5 For the pie topping:  
In a large pan of salted boiling water, add the potatoes and sweet potatoes. Bring to the boil then simmer for 15 minutes or until soft. Drain the water, mash with the butter and season to taste.
- 6 Top the cooled meat mixture with the mashed potato and cook uncovered in the oven at 200C/Fan 180C for 30-40 minutes until browned and piping hot.

Serve with your favourite selection of seasonal vegetables. My favourite are savoy cabbage, green beans and broccoli.

