

# Stewed Venison

## Ingredients

A shoulder of venison, a few slices of mutton fat, 2 glasses of port wine, pepper and allspice to taste, 1-1/2 pint of weak stock or gravy, 1/2 teaspoonful of whole pepper, 1/2 teaspoonful of whole allspice.

## Method

Hang the venison till tender; take out the bone, flatten the meat with a rolling-pin, and place over it a few slices of mutton fat, which have been previously soaked for 2 or 3 hours in port wine; sprinkle these with a little fine allspice and pepper, roll the meat up, and bind and tie it securely. Put it into a stewpan with the bone and the above proportion of weak stock or gravy, whole allspice, black pepper, and port wine; cover the lid down closely, and simmer, very gently, from 3-1/2 to 4 hours. When quite tender, take off the tape, and dish the meat; strain the gravy over it, and send it to table with red-currant jelly. Unless the joint is very fat, the above is the best mode of cooking it.

*Source: Mrs Beeton's Book of Household Management (1861)*

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