

Venison steaks in red wine

4 venison steaks
40g butter or margerine
150ml dry red wine
150ml stock
1 tbsp redcurrant jelly
1 tblsp French mustard
3 tblsp brandy
1 tsp lemon juice

Serves 4

Lightly season the steaks with salt and more generously with black pepper. Brown quickly on each side to seal then lower the heat a little and continue to cook for 2-4 minutes according to taste. Remove from heat and keep warm.

Boil red wine and stock until reduced to half. Add jelly and stir until melted. Dissolve the mustard in the brandy. Stir into the sauce with lemon juice and adjust seasoning.