



VENISON NECK STEW

Prep: 20 Mins
Total: 4 Hours
Serves: 6-8 ppl

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Ingredients

1.5kg Aloes Meats Venison Stewing Neck
1/2 cup of cake flour
olive oil
1 onion, chopped
3 cloves of garlic, chopped
2 tsp salt
1 tsp pepper
1 sprig of rosemary
1 cup red wine
2 leeks, cut into thin rounds
2 carrots, cut into rounds
1/2 butternut squash, cut into chunks - unpeeled

Method

1. Coat the meat in flour and brown in hot oil in the potjie pot to seal.
2. Remove the meat and set aside.
3. Add the onion and garlic and saute until onion is translucent.
4. Reduce heat and add the wine, stock, meat, salt, pepper, and rosemary.
5. Stir, then put the lid on and leave to simmer on gentle heat for at least 3 hours.
6. When meat is tender layer the leeks, carrots and butternut squash on top, without stirring.
7. Replace the lid and cook for another 20 min.
8. Serve with pap or fluffy white rice.

