

# RANGERS VENISON PIE

Serves 4

Prep Time: 20 mins

Cook Time: 1 hr

## Ingredients

500g minced venison  
2 onions finely chopped  
1 clove of garlic crushed  
2 carrots chopped  
2 tbsp cornflour  
2 tbsp Worcester sauce  
2 tbsp tomato puree  
300ml stock (2 stock cubes)  
1 bay leaf  
Salt and pepper to season  
4 large potatoes  
50g grated cheddar cheese  
Alternative topping add shortcrust cheesy pastry

## Method

Place onions, garlic and carrots in a large sauce pan and sauté for 5 minutes. Add venison mince to onions and cook for 5 to 6 minutes.

Dissolve 2 stock cubes in 300ml boiling water and mix in Worcester sauce and tomato puree. Sprinkle cornflour over mince and gradually add stock and bay leaf stirring until thickened. Season and simmer on a low heat for 25 to 30 minutes. Pour into an ovenproof dish.

Meanwhile peel and boil potatoes for 20 minutes. Mash together with milk and butter and cover the mince. Sprinkle with cheese and cook in oven 375°F/ 190°C/ gas mark 5 for 15 to 20 mins. Serve with green beans and broccoli.