



## VENISON STEAKS WITH BUTTERED ASPARAGUS AND RED WINE SAUCE

This recipe, by James Martin and available on the [Good Food Channel website](#), is a perfect pairing of two fantastic British ingredients - venison and asparagus.

Serves 2

### Method

1. Heat up half the butter and the olive oil in a frying pan until hot.
2. Season the steaks on both sides and then add to the hot frying pan and cook for a couple of minutes on each side.
3. Add the onion, garlic and mushrooms to the venison in the pan and fry all together for a further 2-3 minutes. Then remove the venison (when done to your liking) and keep warm.
4. Stir the gin into the mushroom mixture and then add the red wine, red wine vinegar and stock.
5. Stir in the chocolate or sugar and let it all bubble for 5-6 minutes, until its reduced.
6. Meanwhile add the remaining butter to another pan and fry off the asparagus until they have softened slightly and got some colour.
7. Remove the mushroom mix from the heat and stir in the chopped parsley and add extra seasoning if needed.
8. Then serve the venison with the asparagus and the reduced mushroom mixture over the top or on the side, which ever you prefer.



## INGREDIENTS

2 Holme Farmed Venison 6oz steaks  
3 tbsp olive oil  
4 tbsp butter  
20 asparagus spears  
1/2 an onion finely chopped  
1 garlic clove, finely chopped  
4 mushrooms, sliced  
4 tbsp gin  
50 ml red wine  
10ml red wine vinegar  
250ml beef stock  
10 g dark chocolate or 1 tsp sugar  
1 handful of flat leaf parsley, finely chopped

## SERVING TIPS

Use fresh British asparagus in