

VENISON LANCASHIRE HOTPOT

A 2012 LONDON OLYMPICS INSPIRED DISH

TOTAL PREP & COOK TIME: **3HRS 30MIN**

SERVES: **FOUR**

INGREDIENTS

4-5 medium potatoes
 2 medium or 1 large onion
 5 cloves garlic
 4 venison steaks
 1 stick salted butter
 3 T olive oil
 1 pinch of sea salt
 4 small bay leaves
 1 t Worcestershire sauce
 1/2 t dried thyme
 1 bottle Big Sky Brewing Co.'s
 Summer Honey Seasonal Ale

INSTRUCTIONS

Pre heat the oven to 350.

Peel the potatoes and slice thinly with a knife or mandolin. Smash, peel and roughly chop five garlic cloves. Slice the sweet onion into pieces about 1/4 inch thick and 2 inches long. Cut venison into bite size pieces making sure to remove silver skin and fat.

In a skillet on medium low heat, melt butter. Add half the potatoes to the skillet and toss in the butter to thoroughly coat. Layer the potatoes in individual mini Dutch ovens or one standard size Dutch Oven. Pour the remaining butter in a bowl with the rest of the potatoes, toss to coat and let sit.

Return the skillet to the stove on high heat and add olive oil. Once rippling hot, add venison and sprinkle with sea salt. Let the venison sear before tossing in the pan. Reduce the heat to medium and add the meat to your Dutch oven(s). Top with the bay leaves.

Leaving the oil and juices in the pan, return the skillet to the stove. Add the onion and garlic, cooking for 4-5 minutes and stirring occasionally. Add Worcestershire sauce, thyme and slowly pour contents of beer into the pan.

Spoon the onions on top of the venison layer. Pour the liquid into an easy to pour container and add just enough of the beer mixture to cover the meat under the onions. Layer the remaining butter coated potatoes on top of each dish. Cover tightly with aluminum foil and place into the oven for 2 hours. After time has passed, remove the foil and return to the oven for an additional hour of cooking.

