



Roe Haunch in Tin Foil

Ingredients:

- 1 Roe Venison Haunch
- Streaky Bacon or 1 Onion (halved).
- Cooking/Garlic Oil
- Large Glass Red Wine
- Salt & Pepper to season
- Red Current/Cranberry or Rowan Jelly

Method:

Rub the haunch with cooking /garlic oil, in a roasting tin

Season, then cover with either streaky bacon or put 2 half onions on top of the haunch.

Add a large glass of red wine in beside haunch and make a tent out of tin foil round haunch and pop into a pre-heated oven to 200°C

and cook 30 minutes per 500grs approx, check to make sure cooked to taste.

If desired open up half hour before cooking is finished and coat with either Red currant, cranberry or rowan jelly and finish cooking.