



GREAT COMFORT FOOD

Looking for a true comfort meal? Here it is! All it requires is a pot and a fair amount of patience. Then you'll have a simple, tender and tasty meal. There is so many ways to serve the delicious meat, for example in crispy corn tortillas or in a juicy burger. Happy cooking!

BEER BRAISED VENISON SHANK

Ingredients

- 1 kg bone-in venison shank
- 600 ml dark beer
- 600 ml water
- 3 tbsp chili powder
- 3 tbsp ground cumin
- 2 tbsp ground coriander
- 1 tbsp ground cinnamon
- 2 tbsp tomato paste
- Salt and freshly ground pepper

🕒 15 min preparation time
& 3h cooking time

Method

Trim and clean venison shank. Combine all spices in a small bowl and rub the seasoning all over the shanks.

Heat a frying pan on high heat with some neutral-flavored oil, such as canola oil. Fry the shanks for 2-3 minutes on each side and transfer to a large pot. Add beer, tomato paste and water to the pot, until it covers the shanks. Cover and gently simmer until the meat is so tender that it falls off the bones. This should take about 3 hours.

Transfer the venison shanks to a cutting board and gently pull the meat apart using two forks. Serve in your favorite way.

Happy Cooking & Bon Appétit.