

## Game stew

Make the most of our game casserole packs (pigeon, duck and pheasant) before the season finishes at the end of January. Alternatively, replace with the same weight (half and half) of diced wood pigeon breast fillet and duck or chicken breast fillet.

- Christmas

### Ingredients

50g butter  
2 x 340g packs Waitrose Game Casserole  
200g pack smoked bacon lardons  
225g whole frozen Waitrose Chestnuts  
2 onions, roughly chopped  
25g plain flour  
150ml port  
300ml hot chicken stock  
2 tbsp redcurrant jelly, plus extra to serve  
1 small orange, washed

### Method

Preheat the oven to 170°C, gas mark 3. In a flameproof casserole, add half the butter and brown the game in batches on a high heat until sealed all over. Remove with a slotted spoon and set aside. Add the bacon, cook briefly, then place with the game. Keep warm.

Add the remaining butter to the casserole, fry the chestnuts for 1-2 minutes until softened and browned, remove and reserve. Add the onion and fry over a high heat for 3-4 minutes, until softened. Return the game and bacon to the pan, sprinkle in the flour and gradually blend in the port, stock and redcurrant jelly. Bring to the boil, stirring, then add the whole orange.

Cover and cook in the preheated oven for about 1 1/2 hours, or until the meat is tender. About 15 minutes before the end of cooking, add the chestnuts.

Remove and reserve the orange and allow to cool slightly.

Halve the orange, then push it through a sieve, collecting the juice and pulp in a bowl. Gradually stir this juice into the stew to taste, then season. If the stew is a little thick, thin it down with extra stock or water. Serve with red cabbage, celeriac mash and a bowl of redcurrant jelly.

### Cook's tips:

This stew freezes well. Cook, then cool completely before freezing for up to 3 months. Defrost, then reheat thoroughly before serving.



Preparation time: 15 minutes  
Cooking time: 120 minutes  
Total time: **2 hours 15 minutes**

Servings: 4

## Nutritional Info

Nutritional values per serving:

Energy	3284.44kJ
	785.0kcal
	36.4g
Saturated Fat	15.4g
	2.5g

[Click here for more information about health and nutrition](#)

Page user rating Based on 202 ratings

This recipe was first published in January 2005.