



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

Venison and Pork Bolognese

Makes a lot...

2 lbs pork shoulder, cut into chunks
4 lbs venison shoulder, cut into chunks
¼ cup fennel seeds
2 tablespoons black peppercorns
3 teaspoons sea salt

Grind fennel and peppercorns together in a spice grinder
Toss ground spices, salt and meats together
Pass meat through meat grinder using medium disc

½ cup extra virgin olive oil
4 carrots, peeled and chopped roughly
4 celery stalks, roughly chopped
2 medium onions, roughly chopped
8 cloves of garlic, peeled
6 small dried chillies, crumbled
8 bay leaves
1 bottle dry red wine
100 ounce diced plum tomatoes in puree
½ teaspoon freshly grated nutmeg
3 teaspoons sea salt
1 ½ teaspoons ground pepper
2 cups heavy cream

Heat oil over medium high in large Dutch oven
Add meat and ground spices, stirring and breaking into small pieces.
While meat is cooking, place carrots, celery, onions and garlic in bowl of food processor and pulse until finely chopped
Once the juice has evaporated from the meat add vegetables, chillies and bay leaves...cook for 1 hour...stirring frequently
Add wine...increase the heat and cook until wine has evaporate
Add tomatoes...lower heat and simmer 30 minutes
Season with salt, pepper and nutmeg.
Add cream just before serving and heat through.