



The Irish Game Fair & Country Lifestyle Festival
Shanes Castle | 21st & 22nd June 2008

GAME RECIPES

Wild Boar Sausage with Red Onion & Garlic Drizzle

Ingredients

Wild Boar Sausage	2
Red Onion Diced	200G
Garlic Pureed	50g
Balsamic Vinegar	3tblsl
Beef Gravy	1/4pt

Method

Fry the sausages until sealed and browned. Add a knob of butter to the pan and diced onion. Cook without colour, add garlic and balsamic. Reduce slightly then add gravy and cook for a further minute or two until reduced by half. Serve the sausage on piping hot buttery champ and drizzle over with sauce.