

# RED WINE BRAISED VENISON SHANK

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Tender and delicious!



## INGREDIENTS

2 **HIGHLAND FARM** venison shanks  
Salt and pepper, to taste  
1 medium carrot, diced  
1 medium onion, diced  
2 ribs celery, diced  
3 cloves garlic, smashed  
1 1/2 cup dry red wine  
2 sprigs of thyme  
2 bay leaves  
4 cups meat stock (venison or beef broth)

## DIRECTIONS

1. Preheat oven to 250 degrees.
2. Season the venison shank with salt and pepper. Preheat a dutch oven on medium heat. Sear the shanks in the dutch oven on all sides until brown.
3. Remove shanks and add carrot, onion and celery and cook over medium-low heat until the onions are translucent. Add garlic and cook for 1 minute.
4. Add red wine and cook over high heat until the liquid has reduced by 2/3rds. Add thyme, bay leaves, broth and shanks and cook on high until the liquid reaches a simmer.
5. Put lid on the pot and place in oven for 2-3 hours. It is done when the meat falls off the bone easily. Remove the shanks and reduce the liquid in the pan until it is thick with the consistency of a sauce. Remove meat from the bone, pour sauce over meat and **SERVE!**

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**HIGHLAND FARM**

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