



## Harrington's Streaky Bacon, Venison and Juniper Pies (Makes 10 pies or 1 large family-size pie)

This amazing pie is delicious and rich. And it's a bit of change from the usual, thanks to the perfect combination of Venison and Streaky Bacon. But it's the Juniper berries that are the secret ingredient. They add another layer of flavour to take this wonderful pie and take it to new levels of deliciousness. It could well become the next family favourite.

### Ingredients

- 750g venison shoulder, cut into 3cm dice.
- 250g Harrington's Streaky Bacon, diced
- 375mls beef stock
- 625mls water
- 4 cloves garlic, crushed
- 2 medium celery stalks, cut thinly into slices
- 1 medium carrot, peeled and cut lengthwise into two and sliced
- 1 1/2 onions, diced
- 2 tbsp tomato paste
- 2 x 310g tins chopped tomatoes
- 4 tsp brown sugar
- 4 tsp Worcestershire sauce
- 2 tbsp Dijon mustard
- 1 1/2 tsp salt
- 1 tsp juniper berries, crushed, plus extra to garnish
- 750g short pastry
- 500g flaky pastry

### Directions

1. Pre heat oven to 120 C
2. Place all ingredients except the pastry into a large casserole dish. Place a piece of baking paper directly on top of ingredients and cover with lid.
3. Place into pre heated oven and cook for 5-6 hours until meat is very tender.
4. Strain off 400mls cooking liquid, place into a small bowl and add 100g flour. Whisk well to a smooth paste. Pour into the pie mix and stir well. Return the casserole to the oven for a further 30 minutes until flour is cooked out and pie mix has thickened.
5. Taste and adjust seasoning if necessary.
6. Cool completely
7. While the pie mix is cooling cut out ten short pastry bases and ten flaky pastry tops to fit your pie dishes (alternatively one large pie dish)
8. Grease the pie dishes well with baking spray or butter and line each dish with the cut short pastry.
9. Preheat oven to 200 C
10. Fill each pie shell generously but not over full (otherwise they will burst during the cooking process) with pie mix, be careful not to dirty the edges with the mix.
11. Make an egg wash with one egg yolk and 2 tbsps water mixed together well.
12. Brush pie edges and the underside of each top with egg wash.
13. Place the top, egg wash down over pie meat and press edges firmly to ensure they are sealed.
14. Egg wash the top, make a couple of slits with a small knife in the top and sprinkle with juniper berries.
15. Place pies into pre heated oven and bake for 15-18 minutes until pastry is golden brown, crispy and cooked through and filling is hot.

Place a Harrington's Streaky Bacon, Venison and Juniper pie on to each serving plate. Add a generous spoonful of mashed potato and accompany with relish, pickles or gravy.