



Roast Smoked Venison Salad with Barley and Mushroom by Sue Lawrence

INGREDIENTS (Serves 8)

Two of Scotland's great ingredients - venison and barley - are combined in this unusual and delicious salad. Serve at room temperature, not straight from the fridge.

6 tbsp extra-virgin olive oil
2 large shallots (or 1 small onion), peeled, chopped
2 garlic cloves, peeled, chopped
3 sticks celery, chopped
300g mushrooms, wiped clean, chopped
500g pearl barley
600ml hot chicken stock
1 tbsp sherry vinegar
2 tbsp freshly chopped parsley
200g roast smoked venison, cut into slivers

METHOD

- Heat 3 tbsp oil in a large oven-proof casserole then gently fry the shallots, garlic and celery for 5 minutes then add the mushrooms and continue to fry for a further 5 minutes, stirring. Add the barley, stir well then add the hot stock, 1 tsp salt and plenty of freshly ground black pepper. Stirring, bring to the boil then cover tightly and place in a preheated oven (170C / 325F / Gas 3) for 30 - 35 minutes or until the barley is tender.
- Remove from heat, fluff up with a fork. Combine the remaining oil and the vinegar, stir this in then check seasoning and allow to cool. Stir in the parsley and most of the venison then tip into a serving dish and top with the remaining venison.



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