



## *Smoked Venison Wrapped Stuffing & Green Beans Tied with Smoked Venison Ribbons*

### INGREDIENTS (Serves 8)

12 slices smoked venison, halved lengthways  
16 stuffing balls  
500g green beans, topped and tailed

### METHOD

- Preheat oven to 190C/Gas mark 5.

#### Smoked Venison Wrapped Stuffing

- Take a strip of smoked venison and wrap around each stuffing ball. Place in ovenproof dish then cover with foil and place in the oven for 30 minutes.

#### Green Beans Tied with Smoked Venison Ribbons

- Place green beans in a steamer over boiling water for 2-3 minutes or until bright green and still crisp. Plunge immediately into cold water and set aside.
- Lay a long strip of smoked venison on a board and place a small bundle of beans neatly across the middle. Bring the ends up and tie in a single knot. Repeat until there is one bundle per person then place in an ovenproof dish, cover and place in oven for 20 minutes then serve immediately.



Rannoch Smokery is a dedicated meat and game smoker, passionate about quality and producing the best smoked meats in the country from the hills surrounding Kinloch Rannoch in Scotland. To date our products have accumulated 18 Great Taste Awards from the Guild of Fine Food Retailers, which is the seal of real quality in speciality food and drink.

To find out more about our range of products and source some fantastic recipes log on to [www.rannochsmokery.co.uk](http://www.rannochsmokery.co.uk).