

Venison Stew & Venison Gnocchi Recipe

Serves 6

This is not a simple recipe but it is very good and it has a lot of options. It was inspired by 2 things. First Danial shot a deer and gave us one of the legs; second, he took us to a Sardinian Restaurant for our anniversary where we had Wild Boar Gnocchi.

Ingredients for **Marinade**

- 1 Yellow Onion, sliced
- 4 Large Garlic Cloves, halved long ways
- Handful Parsley
- 2 Sprigs Thyme
- 2 Bay Leaves
- 12 Whole Black Pepper Corns
- 1/2 Cup Red Wine Vinegar
- 1 Cup Dry Red Wine
- 2 Tablespoons Olive Oil
- 2 teaspoons Sea Salt
- 2 Carrots, coarsely cut
- 1/2 teaspoon Black Pepper

Directions for **Marinade**

1. In a pot quickly/lightly sauté the onion.
2. Add the Carrots and Garlic and warm.
3. Add the remaining ingredients, bring to a boil. Reduce heat and simmer for 10 minutes.
4. Cool before using.
5. Marinade 2" cubes of Venison over night or for 24 to 48 hours, see below.

Ingredients for **Broth**

- Venison Bones
- 4-6 Cups Water to cover bones
- 2 Carrots coarsely cut
- Sea Salt
- 1/2 Onion, sliced
- 6 Pepper Corns
- 2 Large Garlic Cloves, halved long ways
- Oregano
- Thyme
- Parsley

Directions for **Broth**

1. Cover bones in a large pot of water and bring to a boil.
2. Skim the scum off and then add all the remaining ingredients. And cook for 1 hour.
3. Strain to a clear broth and refrigerate.

Ingredients for **Stew / Venison Gnocchi**

- 3 Pounds Venison, cut into 2" cubes & marinated (see above)
- Venison Broth (see above)
- 1 Bulb of Fennel, (finocchio) coarsely chopped
- 3/4 Cup Dried Mushroom, rehydrated & Chopped
- 2 Garlic Cloves minced
- 1 Shallot, chopped
- 1 teaspoon Worcestershire Sauce
- Sea Salt
- Black Pepper
- Crushed Red Pepper
- 3-4 Tablespoons Corn Starch
- 8 Tablespoons Olive Oil
- 1 Cup Red Wine

Venison Stew & Venison Gnocchi Recipe

- 3 Tablespoons Butter
- 1/2 Pound Cremini Mushrooms (Baby Portabella) quartered
- Fennel Feathery Leaves, finely chopped

Directions for **Stew / Venison Gnocchi**

1. Place cut Venison into marinade and refrigerate for 24-48 hours. Stir occasionally.
2. Once marinated, drain the meat and discard the marinade ingredients.
3. Sauté Venison in a pot in 1/2 the Olive Oil slowly.
4. Then add the Shallots and Garlic and let them brown slightly.
5. Add 1/3 Cup flour and stir.
6. Add Broth and all the above ingredients except the Corn Starch, Butter, Baby Portabella Mushrooms and the Fennel Feathery Leaves.
7. Braise for 3-4 hours.
8. Add 3-4 Tablespoons of Corn Starch mixed in cold water to thicken as necessary.
9. Refrigerate overnight or longer.
10. The day of serving, start reheat the stew in the oven
11. Sauté the Cremini Mushrooms in Olive Oil and Butter and add to the stew.
12. Cook Gnocchi and place in a plate coated with butter. Top with Pecorino Romano Cheese or Parmigiano Reggiano.
13. To serve, place some Gnocchi on the plate, top with the stew mixture (like a heavy gravy) and top with the Fennel Feathery Leaves.

Notes:

- Wild Boar, Bear, Pork, or other large meat could be substituted for the venison.
- Celery could be substituted for the Fennel.
- Gnocchi's could be home-made or store bought.
- The Fennel Feathery Leaves can be combined with finely chopped Chives.