

# Venison Sausage with 3 Onion Sauce and Celeriac Mash

## Ingredients

- 12 thick venison sausages
- 12 shallots
- 2 white onions
- 2 red onions
- 2 bulbs of celeriac
- 4 large floury potatoes (yellow or gold)
- 2 pints of beef stock
- 1 pint of red wine



## Preparation

Sauté sausages until brown. Place in oven until cooked. Sauté onions until brown then add the stock and red wine. Reduce until of sauce consistency. Boil potatoes and celeriac until soft. Drain and mash with butter. Season and serve.



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