



**APPETITE**  **THE WILD**  
Cook • Fish • Hunt



by MELISSA FROHLOFF

# Venison and bacon fry

## Ingredients

- 400g venison liver
- 400g bacon
- Two cloves garlic, crushed
- One large onion, thinly sliced
- 2 tbsp butter
- 1/4 cup flour
- 1 tbsp mixed herbs
- 100g rich gravy mix

## Method

1. Slice liver into thin strips.
2. Put flour and mixed herbs in a plastic bag. Place strips of liver in a bag and shake to coat with seasoned flour.

3. Heat a frypan to medium, add butter, onion, garlic and sauté, then remove.
4. Turn up the heat and cook the bacon until brown, then remove.
5. Follow directions on the packet and make the gravy.
6. Fry liver in pan until golden. Reduce heat, add onions, garlic, bacon, gravy and simmer.
7. Stir until gravy thickens and serve on a slice of toast.

Venison liver is very similar in taste to lamb liver. This traditional breakfast is filled with warm, mellow and rich onion gravy.

Prep time: 25 min | Cook time: 20 min | Serves 4