

# VENISON STEW GRUYERE



- 2 lbs. Venison cut in 1-inch cubes
- 3 tbsp Dijon Mustard
- 2 cloves Garlic, crushed
- 2 lbs. Leeks, cut 1-inch pieces
- 1 tsp sugar
- 2 tbsp Worcestershire Sauce
- 8 oz. Beef Stock
- 8 oz. Gruyere Cheese, grated

Preheat oven to 350 degrees. Place meat, mustard & garlic in a large mixing bowl & stir together until the meat is coated. In a large flameproof casserole, heat the oil over moderate heat. When oil is hot, add meat cubes, stirring constantly for 6-8 minutes or until the meat is lightly browned all over. Add the leeks, sugar & Worcestershire sauce. Pour over the stock, increase the heat to high & bring the contents of the casserole to boil. Remove the casserole from heat & transfer to oven. Cook the meat, uncovered for 2 hours, stirring occasionally. Remove the casserole from the oven. Sprinkle cheese over top & return to the oven. Cook 10-15 minutes or until cheese is bubbling & golden brown. Serve with sourdough or French bread.