

# Bangladeshi Venison Curry

Delicious, quick and easy curry – one of Kate & Guy’s favourites.

## Ingredients

350g diced venison shoulder  
1 onion  
1 dessertspoon garlic-ginger paste  
1 heaped teaspoon garam masala  
1/2 teaspoon chilli powder  
1/2 teaspoon cumin powder  
1/2 teaspoon turmeric  
1 tin tomatoes  
1/2 pint of water  
salt and pepper

## Method

Heat the cooking oil in a casserole dish with a lid on medium heat.  
Fry the sliced onions until they turn a pale golden colour.  
Add the ginger-garlic paste and fry for 1 minute.  
Add the meat and brown, then add the powdered spices  
Add the tomatoes and ½ a pint of water and stir  
Cook covered on a low heat on the hob or in a medium oven for 1 ½ to 2 hours stirring occasionally  
Add the lime juice to the curry and stir.  
Garnish with chopped coriander leaves and serve .

## Taken from:

[www.seriouslygoodvenison.co.uk](http://www.seriouslygoodvenison.co.uk)