

Venison Sausage Braised In Beer

4 T butter
1 T extra-virgin olive oil
12 venison sausages
4 medium carrots -- peeled and cut into large pieces
2 leeks, white parts only -- cleaned and cut into 1" pieces
2 Granny Smith apples -- peeled, cored, and cut into wedges
salt
freshly ground black pepper
1 bottle (12-oz size) lager-style beer
1/4 C demi glace - optional
1 small savoy cabbage -- trimmed, cored, and cut into large pieces

t = teaspoon T = tablespoon C = cup

Melt 2 T butter with olive oil in a large heavy skillet over medium heat. Working in batches, add sausages, and brown on all sides, about 10 minutes total. Transfer sausages to a plate, cover with aluminum foil to keep warm, and set aside. Melt remaining 2 T butter in the same skillet, then add carrots, leeks, and apples, stirring to coat vegetables and apples with butter. Season to taste with salt and pepper, and cook until everything in the pan is glazed and slightly browned, about 10 minutes. Pick apple wedges out of skillet and set aside. Add beer and demi-glace (if using), and, with a wooden spoon, loosen any brown bits stuck to the bottom of the skillet. Reduce heat to medium-low, then cover and cook for 20 minutes. Return sausages and apples to the skillet, then add cabbage. Cover and cook until vegetables are tender, about 20 minutes.