

## Venison sweet and sour roast

1 kg haunch joint  
oil for browning  
150ml tomato sauce  
2 tbsp Worcestershire sauce  
50g butter  
2 tbsp vinegar  
1 orange, sliced  
1 medium onion, grated  
1/2 tsp ground ginger  
1 tsp salt, pinch allspice

*Serves 4*

Brown the venison all over in a frying pan. Mix all the rest of the ingredients in a saucepan and simmer for ten minutes.

Place the venison in an open roasting tin and pour the sauce over it.

Cook in a medium oven and baste frequently, turning the meat occasionally.