

VENISON OR WILD MUSHROOM RAGOUT

Ragoût de Chasse

Source: The Gilded Table – October Edition

Prep Time: 25 min | **Cook Time:** 1 hour 15 minutes

Yield: Serves 6-8



Recipe Description

An earthy, slow-simmered ragout, fragrant with herbs and autumn spices. Rich venison simmers in red wine until tender, while the vegetarian version celebrates the forest itself with wild mushrooms, thyme, and a touch of cream. Both are perfect ladled over creamy polenta or thick slices of rustic bread.

Ingredients for: Venison (or Beef) Ragout

- 2 lbs venison stew meat (beef may be substituted)
- 2 tablespoons olive oil
- 1 onion, diced
- 2 carrots, peeled & diced
- 2 celery ribs, diced
- 3 cloves garlic, minced
- 2 tablespoons tomato paste
- 1 ½ cups dry red wine
- 2 cups beef stock
- 2 bay leaves
- 1 teaspoon juniper berries (optional, for game flavor)
- 1 teaspoon fresh thyme (or ½ tsp dried)
- ½ teaspoon ground black pepper
- Salt to taste
- 2 tablespoons unsalted butter, for finishing

Directions

1. Heat olive oil in a Dutch oven. Brown venison cubes on all sides; set aside.
2. In the same pot, sauté onion, carrots, celery, and garlic until softened. Stir in tomato paste.
3. Deglaze with red wine, scraping up browned bits.
4. Return venison to the pot, add stock, bay leaves, juniper, thyme, and pepper.
5. Cover and simmer gently for 1 hour, or until the meat is tender.
6. Finish with butter and adjust seasoning. Serve over polenta or with rustic bread.



Ingredients for: Wild Mushroom Ragout

- 2 tablespoons butter
- 1 tablespoon olive oil
- 1 onion, diced
- 2 cloves garlic, minced
- 1 lb mixed wild mushrooms (chanterelle, porcini, cremini), sliced
- 2 carrots, diced
- ½ cup dry white wine
- 1 ½ cups vegetable stock
- 1 teaspoon fresh thyme
- 1 bay leaf
- ½ cup heavy cream
- Salt & pepper to taste
- Fresh parsley, chopped, for garnish

Directions

1. Heat butter and olive oil in a large skillet or pot. Sauté onion and garlic until fragrant.
2. Add mushrooms and carrots, cooking until mushrooms release their juices and caramelize slightly.
3. Deglaze with white wine; reduce by half.
4. Stir in vegetable stock, thyme, and bay leaf. Simmer for 15 minutes.
5. Remove bay leaf, stir in cream, and season to taste.
6. Garnish with parsley and serve warm over polenta or toasted bread.



Notes

- **Venison Alternative:** Beef stew meat may be substituted for venison if desired, though the flavor will be less gamey.
- **Pairing:** A bold red wine or mulled “Witch’s Brew” complements either variation.
- **Make-Ahead:** Both versions reheat beautifully — flavors deepen overnight.