

Aimpoint



**Wild Game Recipe
by Swedish Chef Peter Skogström**

WILD GAME SAUSAGE WITH LEMON CABBAGE

INGREDIENTS:

1 lb/ 500 g	Wild Game mince	1	Onion
4 oz/ 100g	Fat pork shoulder	1	Lemon,grated lemon peel and juice
2 oz/50 g	Shallots,chopped & fried	3 tbsp	Sugar
5	Spice-cured sprat filets	2 oz/ 50 g	Butter
1 ½ cup/3 dl	Cream	½ cup/1 dl	White wine
1 tbsp	Aniseed,cinnamon,juniper berries,pink pepper	8 oz/200 g	Uncut Bacon
1	Bay leaf		Salt and Pepper
¼ lb / 250 g	Pointed cabbage,shredded		Flat-leaf parsley
			Casings,preferably lamb

PREPARATIONS:

1. Make a coarse mince of meat, sprats, spices and pork
2. Steam the sausages for about 2 minutes and then cool. Grill or fry before serving.
3. Slice the cabbage and chop the onion finely
4. Grate the lemon peel and squeeze the lemon
5. Fry the cabbage in butter in a pot together with lemon peel and onion
6. Add juice, sugar and wine, simmer under lid until the cabbage is softened. Flavour with salt and black pepper.
7. Dice the bacon finely and fry crispy.
8. Pluck the leaves from the parsley and mix in the bacon just before serving.
9. Serve sausage and cabbage with nice mashed potatoes or in a bread.