

Café Tamayo
Chef James Tamayo
Curried Venison
Serves Four

Ingredients

Olive Oil	2 T.
Venison	2 lbs, (1/2 inch cubes)
Onion	1 medium, small dice
Carrot	1/2 cup, small dice
Tomato Paste	3 T.
Curry Powder	2 t.
Lamb Stock	3 cups
S & P	to taste

Method

Heat oil in a medium size pot, season venison with salt & pepper. Add venison and brown, turning frequently. Remove venison, add onion & carrot, sauté for 3 minutes. Add tomato paste and curry powder, cook for 5 minutes (being careful not to burn). Add stock, bring to a simmer, then cover and cook over low heat, or in a 350 degree oven for 1&1/2 or 2 hours, until meat is tender.

Café Tamayo • 91 Partition Street • 845-246-9373

