

## VENISON GLAZE

4 shallots, minced  
1 bottle dry red wine  
2 cups veal stock  
3 T. red currant jelly  
kosher salt and black pepper

Boil wine and shallots until reduced by three-quarters (45 min.). Add stock and simmer until reduced by half (30 min.). Stir in the jelly, and season with salt and pepper. Add a sprinkling of allspice.

From The Martha Stewart Living Cookbook page 298. Also has recipe for loin of venison seasoned with juniper berries, whole black peppercorns and allspice.