

## Puff Adder

Fresh liver from a small animal like deer or antelope  
Fresh Kidneys from a small animal like deer or antelope  
Milk

1 colon from a small animal like a deer or antelope, well cleaned  
2 tbsp. olive oil  
1 small onion, sliced  
1/2 tsp. crushed garlic  
1 to 2 tbsp. Dark vinegar (like malt or balsamic)  
2 tbsp. Chutney  
1/4 pkg. brown gravy mix or more if needed  
Salt and Pepper to taste

Begin by soaking the liver and kidneys in water for at least one hour. Drain the liver and kidneys, peel off the outer skin of the kidneys and remove any veins or tenuous tissue on the liver and kidneys. Chop and then soak for another hour in milk (this helps remove some of the gamey flavor).

After the hours up, drain the liver and kidneys well. Heat olive oil in a large Dutch oven over medium high heat. Add the sliced onions and sauté until the onions are tender and translucent. Stir in the garlic and cook for another 30 seconds. Add the drained chopped liver and kidneys, cook thoroughly.

Add the vinegar, chutney and salt and pepper. Sprinkle the brown gravy mix on top, beginning with a 1/4 package. Stir and cook for 1 minute, add more gravy mix to thicken as necessary (the meat mixture should be slightly thicker then gravy).

Let cool completely before stuffing colon. Tie or make a knot at one end of the colon, using a spoon, carefully stuff the colon. Use your hands to work the filling down. Once the colon is stuffed, tie or knot the other end. Grill or braai over a medium to medium low heat, until browned evenly outside and heated all the way through, about 30 minutes.