

Venison Sliders



1 lb. uncooked ground venison
½ lb. uncooked bacon, cut into 1" pieces,
frozen
1 tsp. chipotle chile powder
½ tsp. ground black pepper
¼ tsp. ground oregano
Pinch of ground cayenne pepper
Bacon fat (if pan-frying)
Slider buns (small potato dinner rolls work
well)
Monterey jack cheese slices
Pickled onions
Dijon mustard or ketchup
Fresh greens (romaine, frisee, or micro
greens)

In a small bowl combine chile powder, pepper, cayenne and oregano. Grind bacon through the fine die of a grinder and combine with the venison. Sprinkle spice mixture over meat and mix well with clean hands, then divide into 10 equal portions and shape into small burgers that closely match the size of the buns.

Grill over a medium-hot grill or pan fry in bacon fat in a large skillet over medium-high heat. During last 2 minutes of cooking, top with Monterey jack cheese and allow to melt.

Serve on buns topped with thinly sliced pickled onions, mustard and greens.

Makes 10 sliders.

Braised Venison with Carrots and Pearl Onions And Preserved Orange Gremolata



Braise:

Salt pork or thick-sliced smoked bacon
Boneless venison roast (leg or neck)
Carrots
Garlic
Bag of frozen pearl onions, thawed
Red wine
Beef stock
Tomato paste
Bouquet garnis (small bundle of bay leaf, black peppercorns, fresh thyme sprigs, fresh parsley sprigs)
Salt and freshly ground black pepper

Gremolata:

Fresh parsley
Garlic, very finely minced
Preserved oranges (preserved lemons can be used instead)

Preheat oven to 300°. In a medium stock pot, cook bacon over medium-high heat to render out the fat. Remove bacon and discard, drain off half of the fat, reserving for later. Cut roast into large chunks, dry thoroughly and season with salt and pepper. Sear half of meat in the fat remaining in the pan until well browned on all sides. Remove from pan and place into a deep bowl, deglaze pan with red wine and scrape up all the fond. Add wine from pan into bowl with meat, dry the skillet, and repeat with remaining bacon fat and meat, deglazing pan as before.

Melt a small amount of butter in the skillet over medium-low heat and add garlic, stirring just until aromatic. Stir in tomato paste and cook several minutes until lightly brown and aromatic. Add beef stock to pan, bring to a simmer and return meat to pot. Add the bouquet garnis, carrots and enough stock (and a little more wine to taste) to barely cover meat. Cover and braise in the oven for 3-4 hours, stirring occasionally. When meat is almost done, stir in the onions and cook, uncovered, for the remaining time. Make sure meat does not become exposed above the broth and dry out.

While meat braises, finely chop garlic, preserved orange peel and garlic. Combine and refrigerate until ready to serve.

When meat is fall-apart tender, remove from oven, taste and adjust seasoning. If it needs salt, use a little bit of white balsamic vinegar in addition to Kosher salt.

Serve with either mashed potatoes, egg noodles, polenta, rice, or crusty bread, topping each portion with meat, broth, and a generous sprinkle of the gremolata.

Venison Bruschetta

Mouthwatering Venison Bruschetta made with grilled tenderloin, buttery grilled bruschetta, a choice of thyme mayo or garlic aioli, topped with caramelized shallots and capers.

Grill:

1.5 lb. venison tenderloin roast, trussed to create an even thickness
Salt & pepper
¼ c. salted butter, melted

Toppings:

6 shallots, thinly sliced
½ c. butter + 4 Tbsp. for cooking shallots
One jar of capers, drained

Bruschetta:

1 loaf baguette, sourdough, asiago loaf, or bread of choice, sliced about ¾-inch thick
Salted butter, softened

Thyme Mayo:

1 c. mayonnaise
1 tsp. kosher salt
1 tsp. fresh thyme
¼ c. fig jam
1 tsp. pepper

Garlic Aioli:

1 c. mayonnaise
3 Tbsp. roasted garlic
Salt and pepper to taste



Shallots: Heat 3 Tbsp. of butter (or use oil) on medium heat then add the shallots, stir until coated, add a pinch of salt and brown them until caramelized, maintaining a gentle heat and stirring often. Continue cooking until the onions have reached the color, flavor, and texture you desire. Can be made 1 day ahead, refrigerated, then re-heated before assembling bruschetta.

Tenderloin: Preheat grill to high. Pat tenderloin dry and season with salt and pepper on all sides. Oil grates of grill and sear the meat on all sides, including the ends. You want a nice brown "crust" on each side. Turn back heat on grill to medium and continue to grill to desired doneness (recommended to internal temperature of 140° for medium). Remove from grill, brush with melted butter, tent with foil to keep warm, letting meat rest for 10 minutes. Slice very thin.

Thyme Mayo: Mix all ingredients in a bowl until combined. Can be made 1 day ahead.

Garlic Aioli: Mix mayonnaise and garlic until smooth and well-combined. Can be made 1 day ahead.

Bread: Brush both sides of bread slices with softened salted butter. Grill over high heat briefly just until score marks appear, turning to brown both sides. (Or heat 2 Tbsp. butter in skillet over medium heat. Add bread slices, in one layer. Pan-fry on both sides until a nice golden-brown color.)

Assemble: Spread thyme mayo or garlic aioli on bread slices. Place slices of meat (1 or 2 depending on size of bread slices) on top. Top with a spoonful of the caramelized shallots, a few capers, or both.