

Graywolf's Venison Recipes

RUBY VENSON RAGOUT

4 pounds venison, cut into 2-inch cubes

1 cup red wine vinegar

2 cups red Bordeaux

1 tablespoon whole black peppercorn

6 juniper berries, slightly crushed

8 cups water

4 cups purple pearl onion

4 slices bacon

8 tablespoons unsalted butter

2 tablespoons potato starch

1 ½ pounds fresh ripe purple plums, pitted

1 cup canned beef broth

2 tablespoons brown sugar

1 cup dried small figs

2 tablespoons red currant jelly

Combine venison, vinegar, 1 cup of the wine, the peppercorns, and juniper berries in a large bowl. Marinate

covered in the refrigerator for 5 hours.

Heat the water to boiling in a large saucepan over medium heat. Add the onions and cook for 5 minutes. Remove from heat and drain. Trim the ends and slip the skins off.

Drain the venison, reserving the marinade, and pat dry.

Fry the bacon in a large heavy casserole to render the fat. Remove the bacon pieces and reserve. Add 2 tablespoons of the butter to the bacon fat and heat over medium-high heat. Add the venison, a few pieces at a time, and brown on all sides. Add up to 4 tablespoons butter as needed. Place the browned venison in a large bowl.

When all the venison has been browned, pour the reserved marinade into the casserole and boil for 3 minutes, scraping up all the browned bits.

Sprinkle the potato starch over the venison and toss well to coat.

Add the remaining 1-cup wine, the plums, broth, brown sugar, figs, and bacon. Simmer covered over low heat, stirring occasionally, until the meat is almost tender, about 1 ½ hours.

Remove the cover and stir in the onions and jelly. Simmer uncovered 30 minutes.

Using a large slotted spoon, remove all the solids from the casserole to a bowl. Whisk the remaining 2 tablespoons 2 tablespoons butter into the casserole and boil over high heat until the sauce is reduced by a third, about 10 minutes.

Return the solids to the sauce and stir well.

Remove to a deep serving bowl and serve with lots of hot buttered noodles.

TENDERLOIN OF VENISON

- 1 ½ to 2 pounds of venison tenderloin
- 3 cups red wine
- 1 teaspoon dried thyme, plus additional for seasoning meat. (Divided)
- 1 ¾ to 2 teaspoons freshly ground pepper, plus additional for seasoning meat. (Divided)
- 1 tablespoon salt, plus additional for seasoning meat. (Divided)
- 2 cups crimini mushrooms or 2 cups sliced portobello mushrooms.
- 1 cup fresh pearl onions
- . Vegetable oil
- 1 ½ teaspoons cornstarch
- 1 ½ teaspoons fresh thyme leaves
- ½ teaspoon freshly ground nutmeg
- ½ cup whipping cream
- . Thyme sprigs for garnish

Preheat oven to 350F.

Cut the venison into 2-inch slices. Make a marinade by combining red wine, 1 teaspoon dried thyme, 1-teaspoon pepper, and 1-tablespoon salt. Add the venison and set aside.

Wipe mushrooms clean and slice into thick, even slices. Prepare the pearl onions by trimming the ends and removing the skin. (Parboiling for 15 to 20 seconds makes peeling easier), then cut into quarters. Set aside.

Remove the venison from the marinade, reserving marinade. Lightly season meat on each side with additional dried thyme, salt, and pepper. Coat a skillet with oil and heat. Sauté the venison 3 to 4 minutes on each side, then place on an ovenproof platter and keep warm in the oven.

Pour 1 cup reserved marinade into the skillet. Mix cornstarch into remaining marinade and set aside. Place skillet on high heat and add pearl onions to the marinade. Cook until they are glazed. Add the mushrooms, fresh thyme, nutmeg, and remaining $\frac{3}{4}$ to 1 teaspoon pepper. Continue cooking until liquid has been reduced to creamy consistency. Add marinade-cornstarch mixture and the cream. Reduce further, keeping consistency creamy. Lower heat to keep sauce war.

Serve venison slices on each of 4 plates. Pour sauce over the venison and garnish each serving with 2 to 3 sprigs of thyme.

RAGOUT OF VENISON WITH PRUNES

Marinade:

- 2 $\frac{1}{2}$ cups dry red wine
- 2 yellow onions, sliced
- 2 carrots, sliced
- 3 cloves garlic, crushed
- 2 tablespoons olive or vegetable oil
- 2 teaspoons whole peppercorns
- 1 teaspoon whole allspice berries
- $\frac{1}{2}$ teaspoon dried thyme
- 2 bay leaves

Ragout:

- 3 to 4 pounds frozen venison rump or shoulder, whole or cubed.
- 1 teaspoon granulated sugar
- 2 tablespoons butter
- 2 tablespoons vegetable oil
- 1 teaspoon salt (or to taste)
- 1 $\frac{1}{2}$ cups pitted dried prunes
- 1 cup heavy cream

To make marinade, combine wine, onion, carrots, garlic, olive oil, peppercorns, allspice, thyme, and bay leaves in a non-aluminum saucepan and bring to a full rolling boil. Cook 5 minutes, remove from heat, and cool to lukewarm.

Pour marinade over frozen venison in a glass, plastic, or crockery bowl; cover and let stand in refrigerator until venison is thawed, turning occasionally. Allow 2 to 3 days.

To cook, drain and reserve marinade. Pat venison dry with paper towels and sprinkle with sugar. Heat butter and oil until rippling in heavy Dutch oven; add venison and brown well on all sides, turning as necessary. Stir in reserved marinade and salt, bring to a simmer. Reduce heat to low, cover and cook 2 to 3 hours, or until meat is fork-tender.

Remove venison to a serving bowl. Strain gravy; skim off fat and return to Dutch oven.

Add prunes to gravy, bring to a simmer and cook, uncovered, 15 minutes or until prunes are tender. With a slotted spoon, transfer prunes to bowl with venison.

Rapidly boil down gravy until reduced by half. Stir in cream, bring again to a boil, and cook 5 minutes, or until gravy is the consistency of heavy cream.

Return venison and prunes to Dutch oven with gravy, cover and cook over low heat 15 minutes, or until or until ragout is piping hot throughout. Serve hot with or over buttered fettuccine or hominy or new potatoes.

ROAST VENISON IN WINE SAUCE

- 1 to 4 pound venison roast
- 2 cup Cabernet wine
- 3 cup water
- 4 bay leaves
- 5 cloves garlic, minced
- 6 tsp salt
- 7 tsp dry mustard
- 1 ½ tsp pepper
- 8 large onion, sliced
- ½ cup almond oil

Trim fat and membrane from venison and place meat in a glass or porcelain dish. Combine wine, water, bay leaves, garlic, mustard, salt, pepper, sliced onion, almond oil, and mix. Pour over meat and marinate

in refrigerator for 24 hours, turning occasionally. Bake in moderate oven at 350 degrees F, uncovered for approximately 3 hours, or until tender, basting often.

VENISON CHASSEUR

1 lbs. Venison cutlet, sliced ¼" thick.

½ cup butter

2 tablespoons minced onion

3 clove minced garlic

½ lb. sliced mushrooms

½ cup Sauterne wine

4 tablespoons chopped parsley

5 cups brown sauce

6 tablespoons Dry sherry.

. ground black pepper

Brown sauce:

7 tablespoons butter

1 ¼ tablespoons flour

1 ½ cups beef consommé

¼ cup Dry Sherry

. pepper to taste.

Prepare brown sauce by melting butter in sauce pan; cook until brown; stir in flour. Cook slowly and stir until golden brown. Gradually add beef stock and pepper. Stir and cook until thickened. Add Sherry.

Trim fat from venison; cut into 1" pieces. Saute in butter for 10 minutes or until golden brown, then remove from skillet. Saute onion, garlic, and mushrooms in remaining butter in skillet for 5 minutes. Add Sauterne and simmer for 15 minutes or until liquid is reduced in half. Stir in brown sauce, pepper and parsley. Add meat and simmer for 5 minutes. If too thick, add 4 tablespoons Dry Sherry.

VENISON WITH DRIED CHERRIES AND PORT-BRANDY SAUCE

- 1 pound venison sirloin or round steak
- 3 tablespoons olive oil (divided)
- . freshly cracked black pepper
- ¼ Teaspoon salt
- 1 shallot, minced
- ½ teaspoon minced garlic
- ¼ cup chopped dried tart cherries
- ¼ cup brandy
- 2 tablespoons port wine
- 2 tablespoons beef broth
- 2 tablespoons butter

Pat the meat dry, then rub it with 2 tablespoons of the oil and a light coating of pepper. Heat the remaining 1 tablespoon oil in a large skillet over moderately high heat. Add the meat, sprinkle with salt and cook for 2 t 3 minutes, or until the juices begin accumulating on the top. Turn and cook for another 2 minutes, or until done to your liking. Do not turn again. Transfer the meat to a warm platter.

Add the shallot and garlic to the hot pan and sauté for about 1 minute or until tender. Add the cherries, brandy, port, and broth. Bring to a boil, scraping the bottom of the pan to release the caramelized bits stuck to the bottom. Boil until liquid is reduced by half. Remove from heat and whisk in the butter to slightly thicken the sauce. Taste and adjust seasoning if necessary.

Pour the sauce over the meat. Thinly slice and serve immediately.

WINE BRAISED HAUNCH OF VENISON WITH WILD MUSHROOMS

- 2 Yellow onions, coarsely chopped
- 1 Carrot, sliced
- 1 Rib celery, sliced

3 Tablespoons vegetable oil, divided

3 Cloves garlic, minced

3 Cups dry red wine (one 750 ml bottle)

1 Tablespoon juniper berries

2 Teaspoons whole peppercorns

1 Teaspoon dried thyme

2 Bay leaves

6 To 7 pound boneless rump of venison or bottom round beef roast

. Salt and pepper

4 Ounces each crimini, shitake, portobello, or oyster mushrooms or 1 pound assorted brown or other exotic mushrooms.

1 Cup light sour cream

In a heavy non-reactive saucepan over medium heat, cook the onions, carrot, and celery in 1-tablespoon oil until tender but not brown, about 5/7 minutes. Stir in the garlic; cook and stir another minute. Add the wine, juniper, peppercorns, thyme, and bay leaves; bring to a full rolling boil over high heat. Turn heat to low and simmer 15/20 minutes.

Cool the marinade to room temperature or refrigerate before using because warm marinade can cause meat to sour. Place venison in a deep plastic container or crock, pour the marinade over the meat, cover and refrigerate for 1/3 days. If marinade doesn't cover meat completely, turn it twice daily in marinade.

Preheat oven to 325F. Remove meat from marinade, complete dry with paper towels so it will brown well, sprinkle with salt and pepper. Sep a large heavy enameled iron casserole or fire-proof Dutch oven over a medium high heat, add remaining 2 tablespoons oil and bring to a rippling hot. Add meat and brown well on all sides, turning as necessary. Remove meat to platter and pour off any remaining fat in pan.

Strain marinade into the pan used for browning, bring quickly to a boil and reduce by half, to about 1 ½ cups. Add browned meat, cover and place on lower rack of oven. Roast 2 ½ to 3 hours, or until the meat is easily pierced with a cooking fork, basting and turning the meat every half hour or so.

While the meat cooks, immerse mushrooms briefly in lukewarm water. Gently rub off any cling dirt or debris, drain well and cut into bite-sized pieces. Spread mushrooms in sauté pan, add ½-inch water, cover and quickly bring to a simmer. Reduce heat and cook until mushrooms are tender, about 5/7 minutes. Drain mushrooms and reserve cooking liquid.

When meat is done, remove to serving platter and keep warm. Skim any fat from sauce, add reserved mushroom liquid and rapidly boil down to make 1 cup. Off heat, and stir in the sour cream; season to taste with salt and pepper. Bring sauce to a simmer over low heat. Slice meat. Served garnished with mushrooms and drizzled with sauce.

MAKING VENISON JERKY THE SAFE WAY

Freeze the venison prior to cutting to make it easier to slice. Trim off all of the fat possible, as it will add a strong gamey taste to the venison. Partially thaw the meat and slice at a right angle to the muscle. Cut long slices that are 1/8" to ¼" thick.

Prepare enough marinade to fully cover the strips during precooking, usually, ½ cups of marinade per pound of meat. Bring the marinade to a rolling boil over medium heat. Add the meat a few strips at a time, making sure they are fully covered by marinade. When the marinade returns to a full boil, immediately remove meat from the hot marinade using tongs to prevent overcooking. When all strips have been precooked, place strips in single layer on drying racks. Do not overlap. Place the racks in a dehydrator or smoker to dehydrate. The jerky is done when a cooled piece will crack but not break when bent. The jerky should be uniformly dry with out any moist spots. Place the jerky in a plastic freezer bag and refrigerate overnight. Check doneness again the next day. If required, dry further. Jerky should be refrigerated or frozen for long-term storage.

This method of making jerky prevents bacterial growth in the marinade such as may occur when the strips are soaked in the marinade. These bacteria may also be spread in the kitchen during draining and handling of the strips. Placing the strips directly into boiling marinade prevents this while minimizing a cooked flavor.

VENISON A LA KEUKA

- 8 stalks celery, sliced
- 9 medium-sized carrots, sliced
- 10 medium-sized onions, sliced
- 11 bay leaves
- 12 cup water
- 13 leg of venison (6 to 7 lbs.)

½ lbs. Fat salt pork, sliced
. salt and pepper to taste
½ cup butter
14 cup flour
15 Cups sour cream
1½ Burgundy
1 ½ cups currant jelly

Put vegetables and bay leaves in baking pan; add water. Put in venison, skin side up. Place in very hot oven, 450 to 500 degrees F, until browned, 20 to 30 minutes. Turn and cover with strips of salt pork and season. Reduce oven temperature to moderate, 350 to 375 degrees F, and roast approximately 30 minutes to the pound or until meat thermometer shows 180 degrees F. Remove meat, strain liquid and skim. Melt butter, add flower, then add to strained liquid. Gradually add sour cream, burgundy, and jelly; simmer until thick.

VENISON STEW

Marinade:

2 cups dry red wine
Juice of 1 lemon
Juice of 2 limes
2 large bay leaves
2 whole cloves
1 large yellow onion, peeled and sliced
3 carrots, peeled and chopped
Top leaves of 2 celery ribs
1 large garlic clove, peeled and crushed
½ teaspoon dried tarragon
Pinch of dried thyme
6 whole black peppercorns, crushed
1 juniper berry, crushed ½-teaspoon salt.

Stew:

3 pounds of venison, cut into 1-inch cubes

8 tablespoons butter

2 tablespoons gin

3 tablespoons lean salt pork, cut into ¼-inch dice

¼ pound fresh mushrooms, as small as possible

. Salt and pepper to taste

12 to 18 tiny pearl onions

6 chicken livers

Combine marinade ingredients in a large glass bowl and stir well. Add the venison, cover, and refrigerate for 1 day. Turn meat 1 or 2 times in the marinade.

Remove meat from marinade and dry thoroughly with paper towels. Reserve marinade.

Melt 2 tablespoons of the butter in a heavy skillet. Brown the cubed venison a few pieces at a time, and with a slotted spoon, transfer them to a bowl. Add additional butter to pan as needed.

Transfer all the venison to a flameproof casserole. In a small saucepan, warm the gin, then pour it over the venison and ignite. Shake the casserole slightly until flames die out.

Sauté the diced salt pork in a small skillet until golden. With a slotted spoon, transfer pork to the casserole.

Remove mushroom stems and discard. Wipe caps with a damp paper towel. Melt 4 tablespoons of the butter in a small skillet. Add caps and season with salt and pepper. Cook, stirring occasionally, until tender, about 5 minutes. Transfer mushrooms and liquid to the casserole.

Bring 1 quart salted water to a boil. Drop in the pearl onions and boil for 1 minute. Transfer onions to a bowl of ice water; when cool, peel them and add to the casserole.

Strain the marinade and add it to the casserole; stir well. Set casserole over medium heat. Bring to a boil, reduce heat, cover, and simmer for 30 to 40 minutes.

Melt remaining 2 tablespoons butter in a small skillet and cook the chicken livers until they are firm but still pink inside, about 5 minutes. Cut in large dice.

When venison is tender, add livers to the casserole. Taste, adjust seasoning, and serve immediately.