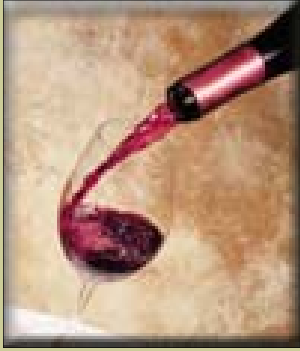


# Roasted Venison Tenderloin in a Red Wine Veal Reduction

*A big dish for big, dry wines! Serves 6.*



## Pairings

**Wines:** Amarone, Barolo and Barbaresco. Big Pinot Noirs. Rhone Valley Reds, Petite Sirah, Rioja or Ribera del Duero Spanish Reds.  
**Serve with:** Polenta or roasted potatoes. Corn or Roasted Red Peppers.

## Ingredients

- 1 Tbsp Butter
- 1 Tbsp + 3 Tbsp Olive Oil
- 3 Shallots, finely chopped
- a few sprigs of fresh Thyme
- a few sprigs of fresh Parsley
- 10 whole Peppercorns, crushed
- 3/4 cup Mushroom Stems, chopped
- 1/3 bottle of med-bodied Red Wine.
- 8 cups strong Veal Stock (or beef stock)
- 2 Tbsp unsalted Butter
- 1/2 whole Venison Loin (about 2 lbs)
- 1 Tbsp Rosemary, coarsely chopped
- 2 cloves Garlic, crushed
- salt and pepper

## Preparation

### The Reduction Sauce:

1. Gently sauté the shallots, thyme, parsley, pepper and mushrooms in the butter and olive oil over low heat in a heavy skillet until tender, about 10 min.
2. Add the wine, increase heat and simmer until reduced to 2 or 3 tablespoons, about 20 min.
3. Add the stock and simmer until reduced to 1 cup, about 2 hrs.
4. Strain the sauce into a clean saucepan and set aside. (Will keep in refrigerator for about 2 weeks).
5. When ready to serve, re-heat the sauce and add the butter in pieces. Gently stir the sauce until the butter is melted and incorporated. Serve at once.

### The Venison:

1. Marinate the loin in the olive oil, rosemary and garlic for about 2 hrs in the refrigerator.
  2. Pre-heat oven to 325° F.
  3. Salt and pepper the meat and sear over high heat in a heavy skillet for a minute or two on each side until a light crust has formed.
  4. Place skillet in the oven for 20 minutes for medium rare (or until a meat thermometer reads 130° F in the center). Remove from the oven and let the meat rest for at least 10 min. before slicing.
- Alternately, you can grill the loin after marinating. Pre-heat a gas or charcoal grill. Salt and pepper the meat and grill for about 15 min. until medium rare. Let the meat rest for at least 10 min. before slicing.

### Assembling the dish:

Pour some of the sauce onto a plate. Place a spoonful of mushroom salsa over the sauce. Slice the venison loin into 1/4 inch thick slices and arrange a few slices over the salsa. Garnish with a sprig of fresh thyme or basil leaf.

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# Shiitake Mushroom, Garlic and Herb Salsa

*A tasty treat as a side condiment for Roasted red meats! Makes 1 Cup*

## Pairings

Use as a condiment served with Roasted Venison recipe.

## Ingredients

- 3/4 lb Shiitake mushrooms.
- 3 Tbsp Olive oil
- 4 cloves Garlic, minced
- 1/4 cup (total) of chopped fresh parsley, basil and thyme
- 3 Tbsp white wine
- 3 Tbsp chicken stock
- Salt and Pepper

## Preparation

1. Clean and de-stem the mushrooms (reserve stems for sauce).
2. Cut thin slices of the mushrooms and sauté in 2 tablespoons of the olive oil over high heat for about 2 minutes.
3. Add garlic and 1 tablespoon each of wine and stock and continue to sauté until liquid is almost evaporated, being careful not to burn the garlic.
4. Add another tablespoon each of wine and stock and a little more olive oil if necessary and continue to sauté 1-2 min.
5. Add last amount of wine/stock and chopped herbs, sautéing for another 1-2 minutes, or until mushrooms are tender and a light sauce has formed.
6. Salt and pepper to taste.

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