

# Elk Chop in Blackberry Port Sauce

Yield: 2 servings

1 tablespoon olive oil  
2 elk rib chops seasoned with fresh ground pepper  
1-ounce shallots, julienned  
1/2 pint fresh blackberries, not frozen  
8 ounces ruby port wine  
2 ounces brown sauce  
1 ounce brown sugar

In a very hot pan add the oil then the chops, brown evenly on one side, turn over and place in a preheated oven (500 degrees) approximately 6 to 8 minutes or until medium rare. Remove from the oven, place on high heat, remove the chops, add the shallots and the berries, saute slightly add the port and let reduce by half, then add the sauce and the sugar season with a little salt if necessary, sauce should be a little thin, serve sauce on the side.