

Garlic Studded Loin of Venison with a Berry Reduction

Yield 6 servings

2 pound venison loin, trimmed

10 garlic cloves, peeled

3 TB olive oil

Salt

Coarsely ground black pepper

4 Cups vegetable oil

1 Sweet Potato, peeled and cut into curls

1 TB chipped fresh parsley leaves

2 TB chopped shallots

1 Tsp chopped garlic

2 Cups assorted berries, washed and stemmed, sliced if needed

1 TB honey

2 TB butter

Make 10 slits in the loin and stuff each slit with 1 garlic clove. Rub the entire loin with 1 tablespoon of the olive oil. Season with salt and pepper. Heat a large skillet over medium heat. Add the venison and sear, turning with tongs, for 6 minutes on each side for medium rare. Remove from the pan and let rest for 10 minutes before slicing. Heat the vegetable oil in a medium pot over high heat to 350 degrees. Add the sweet potato curls and fry until golden and crisp, about 2 minutes. Drain on paper towels. Lightly season with salt and sprinkle with the chopped parsley. Set aside. In a large skillet, heat the remaining tablespoon of oil over medium-high heat. Add the shallots, garlic and berries, and cook, stirring for 2 minutes. Add the reduction and bring to a boil. Reduce the heat to medium and simmer for 8 minutes. Remove from the heat. Using a hand-held blender, puree until smooth. Strain the sauce through a fine-mesh strainer and discard the seeds. Place the sauce in a clean pan. Add the honey and butter and whisk until smooth. To serve, cut the venison in ½ inch thick slices and divide among 6 dinner plates. Top with the sauce and garnish with the fried sweet potato curls.