

## Roasted Cervena Venison Loin

### With Parsnips, Braised Red Cabbage and a Huckleberry Gastrique

Serves 4

#### Seared Cervena venison loin

- 2 pounds cleaned, venison strip loin
- 1/4 cup picked thyme leaves
- 1/4 cup extra virgin olive oil
- 1 tablespoon cracked black pepper

1. Rub the venison with the thyme, extra virgin olive oil and black pepper. Pre-heat oven to 350°F.
2. In a large sauté pan on high heat, add some grapeseed oil and sear the venison loin on all sides.
3. Place the venison loin in the oven for about 10 minutes or until medium rare. Remove from oven and allow the meat to rest at least 10 minutes before slicing.

#### Parsnips with truffle butter

- 2 pounds parsnips, peeled and sliced into 1 inch by 1/4 inch pieces
- 1/4 cup butter
- 1 tablespoon white truffle oil
- 2 tablespoons chopped truffles
- 1 tablespoon minced chives
- 1 quart milk

1. Allow the butter to stand at room temperature. When the butter is tempered add the truffle oil, chopped truffle and minced chives. Mix thoroughly.
2. In a saucepot, bring the milk to a simmer and add the parsnips. Poach the parsnips for about 20 minutes or until they are tender. Remove the parsnips, toss them with the truffle butter, salt and pepper. Serve immediately.

#### Braised Red Cabbage

- 2 pounds sliced red cabbage
- 1 red onion, julienne
- 1 cup bacon
- 1 cup red wine
- 1 cup water
- 1/4 cup red wine vinegar
- 1/4 cup balsamic vinegar
- 1 apple, peeled and diced
- 2 teaspoons sugar
- 2 tablespoons butter
- 1 bay leaf

1. Combine the onions, bacon and cabbage in a large pot and simmer until the cabbage is wilted.
2. Add the water, wine, vinegars, apple, bay leaf, sugar and salt. Bring the cabbage to a simmer and cook for about 30 minutes or until the cabbage is very tender. Serve immediately.

#### For the huckleberry gastrique

- 2 cups red wine
- 1 cup red wine vinegar
- 1/4 cup honey
- 2 shallots, thinly sliced
- 2 cups huckleberries
- 1 juniper berry, crushed
- 1 sprig fresh thyme
- 2 cups veal stock

1. In a heavy medium saucepan, combine the red wine, red wine vinegar and shallots and bring to a boil over moderately low heat. Cook until the mixture has reduced to 1 cup.
2. Strain the mixture into a small saucepan and add the veal stock, huckleberries, juniper berry and thyme. Bring to a boil and simmer until the sauce had reduced to 2/3 cup. Whisk in a teaspoon of cold butter and season to taste with salt and pepper. Reserve.

#### To assemble

1. Place cabbage on a plate and place the parsnips on top. Slice the venison into 8 slices and place on top. Spoon some of the finished sauce over the dish and garnish with fresh huckleberries. Serve immediately.