



Favourite Recipes from our Members

MUD RIVER VENISON IN HERB BUTTER

Serves: several

Prep Time: 45 minutes

- 1 lbs. Venison steak
- ¼ lbs, sweet butter, softened
- 1 T. minced parsley
- 1 tsp. dried tarragon
- ½ tsp. minced chives
- ¼ tsp. chervil
- 2 T. onion, chopped
- 1 T. lemon juice
- Pinch of nutmeg
- 2 shakes cayenne pepper
- 1/8 tsp. garlic powder
- ¼ tsp. dill weed

Mix all ingredients except venison. Heat, add meat and fry until browned. Save remaining butter for future meal.