



Favourite Recipes from our Members

PINE RIVER VENISON A LA PEPPER

Serve: 6

Prep Time: 1 hour, 30 minutes

- 1 12-inch venison filet
 peppercorn, crushed
- 2 cups white wine
- 1 Garlic cloves
- 1 ½ sticks butter
- 1 cup currants
 pinch of salt
- 2 T. cornstarch

Cut filet into 2-inch strips. Press crushed peppercorns into meat slices. In a skillet, brown meat on all sides. Remove meat from skillet and place on cookie sheet. Cook in 375 degree oven to your liking. Separately, combine wine and garlic in sauce pan. Reduce wine by half. Add butter, currants, salt and cornstarch dissolved in a small amount of water. Bring to a boil and cook until sauce thickens. Serve sauce under meat as a base or over meat as gravy.