

Deer Stroganoff

DESCRIPTIONS

2 lbs venison, carefully trimmed and sliced thinly across the grain into strips
2 tablespoons olive oil
salt and pepper
3/4 cup butter
1 large yellow onion, diced
4 cups mushrooms, quartered
5 garlic cloves, minced
1 teaspoon Worcestershire sauce
3/4 cup game or beef stock (I like to bring it to a boil and thicken with a little cornstarch mixed with cold water)
2 fresh sage leaves, minced (or sub pinch dried sage leaves)
1/3 cup sour cream
4 cups wide noodles, cooked and warm
2 tablespoons red bell pepper, finely diced
1/2 cup blue cheese crumbles
minced parsley

INSTRUCTIONS

1. Heat oil in a large skillet over medium-high. Season meat with salt and pepper and brown evenly, but not past medium-rare.
2. Remove meat and transfer to a bowl. Melt butter in pan and add onions. Cook for 5 minutes. Add mushrooms. Cook for 4 minutes more. Add garlic, Worcestershire, broth and sage leaves. Reduce heat to low and simmer, uncovered, until liquid is reduced to about 1/2 cup.
3. Stir in sour cream and heat while stirring often, for 3 - 4 minutes or until sauce is bubbly.
4. Return venison to pan to warm.
5. Mound noodles on plates, top with stroganoff mixture and top with red bell pepper, blue cheese crumbles and parsley.