

Pecan Crusted Deer Loin Roast

DESCRIPTIONS

Served as an appetizer or main course, this preparation is quick and delicious, as long as you don't overcook it!
4 main course servings

2 cups pecan pieces
1 teaspoon Kosher salt
1/2 teaspoon coarsely ground black pepper
1/2 teaspoon garlic powder
1/2 cup bread crumbs
1 1/2 - 2 pounds venison tenderloin (about 2 whole tenderloins)
salt and pepper
3/4 cup Dijon mustard
1 teaspoon Tabasco
3 tablespoons olive oil

INSTRUCTIONS

Lightly roast pecan pieces evenly in a 300 degree oven. Allow to cool and place in a food processor. Pulse until they are still coarse, but not fine like bread crumbs. Combine with Kosher salt and next 3 ingredients and mix well. Transfer mixture to a shallow bowl or plate. Season venison tenderloins with salt and pepper. In a small bowl, combine Dijon mustard with Tabasco. Rub mustard mixture over tenderloins. Press tenderloins into pecan mixture and roll to coat evenly. Heat oil in a large skillet over medium heat. Place tenderloins in skillet and brown on each side, about 5 – 6 minutes total cooking time. Allow to rest for 3 – 4 minutes and carefully slice each tenderloin into 4 medallions.