

# Deer Tenderloin

4 servings

2 pounds venison loin; all fat, gristle and silver skin removed  
1/4 teaspoon coarse salt  
1 teaspoon cracked black peppercorns  
2 tablespoons olive oil  
1/4 cup beef broth or game stock  
1/2 cup dry red wine  
1/4 cup balsamic vinegar  
2 garlic cloves, minced  
1 tablespoon fresh rosemary, minced  
2 cups fresh ripe strawberries, quartered

## INSTRUCTIONS

Season venison with salt and pepper. Heat oil in a large skillet over medium-high heat and sear venison evenly until browned, but not cooked beyond rare. Add beef broth to the pan and stir to loosen bits. Add red wine and cook for 30 seconds. Remove venison from pan. Add vinegar, garlic and rosemary and reduce liquid by about two-thirds. Return venison to pan to warm. Add strawberries and cook about 1 minute. To serve, slice venison into medallions and top with strawberries and sauce.