

TIM FARMER'S COUNTRY KITCHEN

VENISON TENDERLOIN

Venison

Butter

Salt

Pepper

Slice venison into thin slices. Melt butter in pan, salt and pepper both sides of meat and add to pan. Brown on both sides and cook through. Set aside. In same pan, make red wine sauce.



RED WINE SAUCE

1/3 cup red wine

1/2 tablespoon beef bouillon

1 tablespoon red currant jelly

Dash of sugar

Add in all ingredients to pan and cook until reduced and starts to bubble. Pour over venison and serve.