

TIM FARMER'S COUNTRY KITCHEN

VENISON W/ MUSHROOM WINE HORSERADISH SAUCE

*Venison or Beef Tenderloin
Salt and Pepper*

Cut venison or beef into thick medallions. Season on both sides with salt and pepper. Sear on hot grill until desired doneness. Let rest.

Butter

1/2 Shallot, chopped

1/4 Onion, chopped

Mushrooms, chopped

1/2 cup red wine

1/2 cup beef broth

1 tablespoon beef bouillon

1 tablespoon red currant jelly

2 tablespoons sour cream

1 teaspoon horseradish

Melt butter in a pan and cook shallots and onions until soft. Stir in mushrooms cooking 1-2 minutes. Add in wine, broth, bouillon and jelly and reduce. Right before serving, stir in sour cream and horseradish until smooth. Pour over venison or beef.

