



WILD GAME STEAKS

Bison, Elk, Venison, Wild Boar

PLEASE REFRIGERATE OR FREEZE YOUR ORDER IMMEDIATELY UPON ARRIVAL

DO NOT overcook wild game meat; it is very lean and may become tough. Lean game meats must be grilled or sautéed with more care than domesticated fatty meats as they have little tolerance for overcooking. A well-done steak will be tough. Frozen meat should be thawed in the refrigerator. Please follow safe handling food instructions as with any meat.

GRILLED SALT AND PEPPER WILD GAME STEAK

Extra Virgin Olive Oil	Coarse Ground Pepper
Coarse Ground Sea Salt	4 Wild Game Steaks

Coat steak with Extra Virgin Olive Oil. Generously season steaks with freshly ground coarse Sea Salt and Pepper. Massage salt and pepper into meat. Let steaks rest at room temperature for 30 minutes. While the steaks are resting, preheat grill to 450° F. When steaks and grill are ready, place steaks over direct heat for 3-4 minutes per inch of thickness. Flip steaks and remove from direct heat cooking for 5-6 minutes per inch of thickness, until inside of steak is medium rare, approximately 140° F.

CAUTION – Cooking past medium will cause lean wild game steaks to become tough

SIMPLE SAUTEED WILD GAME STEAKS

1 tbsp. Butter	1 tbsp. Olive Oil	Salt & Pepper
----------------	-------------------	---------------

Heat butter and oil in a heavy skillet over medium high heat. Sauté thawed steaks until nicely browned on one side. Turn only once and cook until medium rare on medium low heat. Sprinkle with salt and pepper. Let rest 3-5 minutes before serving.

WILD GAME STEAKS WITH WHISKEY SAUCE

2 tbsp. Butter; divided	2 tbsp. Lemon juice	2 tbsp. Red currant jelly
¾ c Orange juice	2 tbsp. Water	4 Wild game steaks
2 tsp Cornstarch	5 Cranberries, crushed	1/4 c Scotch whiskey
1/4 c finely chopped shallots	1 tsp Dijon mustard	

Combine 1 tbsp. butter, shallots and berries in a saucepan. Cook over med. heat until shallots soften. Add Scotch whiskey and heat until just boiling. Stir in orange juice, lemon juice, jelly and mustard. Heat until boiling. Combine cornstarch with water. Stir into sauce; cook until thickened and set aside. Sauté steaks following above directions and ladle sauce over steak.

WILD BOAR MEDALLIONS WITH BERRY GLAZE

3-4 Wild Boar Medallions	¼ Cup Balsamic Vinegar	Pinch Cayenne Pepper
Salt	¼ Cup Dry Red Wine	¼ Cup Cranberries, fresh or frozen without
Black Pepper	¼ Cup Port	Juice
2 Tbsp. Olive Oil	2 Tbsp. Honey	2 Tbsp. Unsalted Butter
¼ c. Shallots		

Rub meat with salt and pepper and let stand at room temperature while making sauce.

For Sauce:

In a small heavy saucepan heat chopped shallots, vinegar, wine, port, honey and cayenne. Add berries and stir. Bring to a slow boil and let simmer until liquid is reduced by half and thickened, stirring occasionally. Stir in butter and remove from heat.

For Meat:

Heat olive oil in a heavy skillet over medium high heat.

Reduce heat to medium low and add medallions. Sauté 3-5 minutes per side until well browned and cooked to your liking. Serve on plate, ladle with sauce.