

Venison with Cherry-Red Wine Sauce

1 lb venison loin or backstrap (tender cut)

Salt and pepper to taste

1 T olive oil

1 C red wine

1 C brewed Dewy Cherry tea (cooled)

1 C dried cherries

1 T balsamic vinegar

1 T honey

1 T butter

1 shallot, finely chopped

2 sprigs fresh thyme

SEASON THE VENISON loin with salt and pepper. Heat olive oil in a cast iron skillet over medium-high heat. Sear the venison for about 3-4 minutes on each side, or until the internal temperature reaches 125°F - 130°F for medium-rare. Remove the venison from the skillet and let it rest while you prepare the sauce.

IN THE SAME SKILLET, add the butter and shallots. Sauté until the shallots are soft and fragrant. Add the red wine, Dewy Cherry tea, and balsamic vinegar. Bring to a simmer. Stir in the honey and add the dried cherries and thyme sprigs. Let the sauce simmer and reduce by half, about 10-15 minutes. Remove the thyme sprigs and season the sauce with salt and pepper to taste.

SLICE THE VENISON loin into medallions. Spoon the cherry-red wine sauce over the venison slices.