



# Round Hill Local Grocery

## Taste Event with Chef Marvin Comacho

### Kangaroo

#### Kangaroo Tacos with Pico de Gallo

- 4 Kangaroo Steaks ( cut into long strips)
- 1 Tablespoon Ground Cumin
- 1 Teaspoon Crushed Ground Chili flakes
- 1 Teaspoon Koser Salt
- 2 Teaspoon Dried Oregano
- 2 Tablespoons Smoked Paprika
- 1 Tablespoon Vegetable Oil

Rub steaks with items listed above - Grill 2-3 Minutes per side —  
Let rest 5 minutes, then cut or dice.

#### Pico De Gallo

- 2 Tomatoes diced
- 1 Red Onion
- 1 Garlic clove ( minced)
- 1 Bunch of cilantro chopped
- 1 Teaspoon Lime Juice
- 1 Teaspoon Kosher Salt
- 1 Teaspoon Cracked or Ground Black Pepper

Dice 1 Avocado

Shred 1 head Romain Lettuce

Corn or flour Tortillas

Place shredded Romain into taco shell add Kangaroo  
top with Pico de Gallo - top with Diced Avocado

Products available in stock or by  
special order.  
Please see the staff for details ...

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#### Kangaroo in Red Wine Sauce

- 4 Kangaroo Steaks
- 1 Garlic Clove, Crushed
- 1 Cup Red Wine

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1 Teaspoon Kosher Salt  
1 Teaspoon Cracked or Ground Black Pepper  
1 Small Onion Chopped Fine  
1 Teaspoon Chives Chopped  
1/2 Cup Heavy Cream

Combine Garlic, Red wine, Onions and chives in a quart sized ziplock bag and Kangaroo Filet Refrigerate for hours.  
Season With Salt and Pepper In a Saute pan medium high heat add 1/2 Tablespoon Oil  
Sear Kangaroo & let it rest  
Add marinade to Heavy cream to Sauce Pan.  
Bring to boil, then reduce to a simmer until it thickens.

Slice kangaroo then top with the red win cream sauce.

## Kangaroo and Mushrooms

1 Lb Kangaroo Filet  
1/2 Teaspoon Dried Thyme  
1 Tablespoon Canola Oil divide  
1 Teaspoon Kosher Salt  
1 Teaspoon Cracked Ground Black Pepper  
4 Tablespoon Worcestershire Sauce  
1/2 lb button mushrooms  
1 teaspoon Butter

\* Thaw Kangaroo

\* Combine Worcester, 1/2 tablespoon of Oil Thyme, Salt, Pepper in a Quart size ziplock bag add kangaroo fill refrigerate 2-3 hours IN a sauce pan med high heat add 1/2 Tablespoon of oil, sear Kangaroo filet 2-3 minutes per side.

Remove Kangaroo let it rest. to sauce pan add butter melt add mushrooms sauce until tender, salt and pepper

Slice Kangaroo and top with mushrooms.

## Ostrich

### Grilled Ostrich with Goat Cheese & Figs

1 LB Ostrich Steaks  
1/2 Teaspoon Dried Rosemary  
1 Tablespoon of Canola Oil  
1 Teaspoon Kosher Salt  
1 Teaspoon Cracked Ground Pepper  
1 LOG of Goat Cheese Sliced or crumbled  
3 Fresh Whole Figs Quartered

Combine 1/2 Of Oil Rosemary Salt and pepper in a Quart size size lock bag



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Add Ostrich Refrigerate 2-3 hours  
Grill Ostrich and Figs 2 minutes per side

Remove Ostrich let it rest  
Slice Ostrich Fan out on plate with Figs and goat cheese

### Ostrich Steaks with Calvados Sauce

4 Ostrich steaks  
 2 Tablespoons fo clarified Butter' 1/2 Cup of Beef stock  
 1 Teaspoon Kosher Salt  
 1 Teaspoon Cracked Ground Pepper  
 1/4 Cup of Calvados ( Apple Brandy)  
 1/3 Cup of Creme Fraiche  
 Season Ostrich with salt and pepper  
 In Saute pan Clarified Butter & Steaks  
 2 minutes per side to reach \*medium;  
 \*Temp of 145degrees  
 Remove Ostrich allow to rest  
 Deglaze pan with Beef broth bring to boil until it thickens

reduce heat stir on Creme Fraiche  
 Season Ostrich with more salt and pepper  
 Pour sauce over steaks.

### Ostrich Wrapped in Prosciutto

4 Ostrich Steaks  
 4 slices Prosciutto  
 2 glove garlic  
 1 Teaspoon Kosher Salt  
 1 Teaspoon Cracked Ground Pepper  
 4 Tablespoons Soy Suace  
 6 Tablespoons Hoisen Sauce  
 2 Tablespoons Honey  
 Season Ostrich with salt and pepper  
 Combine Garlic Soy Hoisen & rub onto Ostrich Marinate  
 overnight  
 Wrap Ostrich steaks i Prosciutto  
 Grill wrapped Ostrich Steaks 2-3 minutes per side  
 Allow to rest and slice and serve.

Special Order/Product Request: \_\_\_\_\_

Mailing List : Name \_\_\_\_\_

Telephone \_\_\_\_\_

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