

VENISON WITH RED WINE CHERRY SAUCE

1 venison or pork tenderloin	½ cup dry red wine or cranberry juice
1 large clove garlic, thinly sliced	½ c. dried cherries
1 t. chopped fresh thyme	1 T. red currant jelly
salt and pepper	2 T. butter
1-2 T. olive oil	

Preheat oven to 450°. Insert garlic slivers in meat, pat with thyme, salt and pepper. Brown meat in olive oil 5 to 6 minutes. Transfer to oven. Roast 7 - 9 minutes (125°F). Place wine, cherries and thyme in skillet and bring to boil. Whisk in red currant jelly and swirl in butter. Spoon hot cherry sauce on top.

For pork tenderloin preheat oven to 400F. Sear meat for 10 minutes and roast 10 minutes.