



Aged Venison Backstrap with Stuffed Butternut Squash

Wild Game: Aged Venison (3 weeks, hide on)

Domestic Substitute: Filet Mignon

Heads up! You will need a source of flame to burn off the alcohol. The flames from a gas stove, or an igniter will work, though you can leave the alcohol unburnt if you prefer. Note that the alcohol flames will flare up from 18 to 24 inches high, so BE CAREFUL!!!

Butternut Squash Rings

Venison Back Strap - x2 8 oz portions
Butternut Squash - x1 large
Portabella mushrooms, chopped - 2 cups
Bacon - 6 oz
Butter 4 tbsp, - 2 tbsp
Bourbon - 4 oz
Apple Juice - 1 cup

HuntChef Seasonings

Feather Duster - 2 tbsp
Low Down & Dirty - 2 tbsp
Canadian Carnivore - 2 tbsp



1. Remove the rind from the squash and then cut into rings, close to 1 inch thick. Season the squash rings with Feather Duster.
2. Preheat a skillet to medium low heat, adding 2 tbsp of butter, up to 4 tbsp over the entire cook.
3. Once the butter has melted, add the squash and cook until each side has begun to caramelize, periodically basting the squash rings with the liquefied butter in the skillet.
4. Add the apple sauce and the bourbon to the skillet and ignite to flambé the squash. Cook until flame has gone out and bourbon has begun to reduce.
5. In a new preheated skillet, add 2 tbsp butter, bacon, and mushrooms.
6. Season with Low Down & Dirty and Canadian Carnivore, and cook until bacon and mushrooms have browned and begun to caramelize.
7. Remove from heat and set aside.

Plating

1. In a single serving dish, add one ring of the butternut squash, filling the inner ring with the caramelized bacon and mushrooms.
2. Slice the backstrap into four equally sized slices, then place around the squash ring. Season the sliced backstrap with a few shakes of Low Down & Dirty.
3. Top the squash ring with a few pieces of romaine lettuce, then top with the chimichurri.

Chimichurri

Garlic, thinly sliced - 3-4 cloves
Sea Salt - 1 tsp
Vinegar, apple cider - 1/4 cup
Orange Olive Oil - 1/2 cup
Parsley, finely chopped - 1 cup

HuntChef Seasonings

Hot Shot BBQ Sauce - 1 tbsp

1. Thinly slice garlic cloves, and then sprinkle with sea salt. Add to a large mixing bowl.
2. Add chopped parsley
3. Next, add vinegar, olive oil, and Hot Shot BBQ (hot honey & jalapeño barbecue) sauce.
4. Mix thoroughly and set aside.

Venison Back Strap

Aged Venison Back Strap - x2 8oz fillets
Butter - 2 tbsp

Hunt Chef Seasoning

Canadian Carnivore until coated
Low Down & Dirty - 1 tbsp

1. Gently score the fat layer on the back of the backstrap and preheat a skillet to medium low heat, adding butter.
2. Season the aged backstrap with Canadian Carnivore and add to the skillet.
3. Cook the backstrap for about 5 minutes on each side, browning the outside but leaving the interior a nice, medium doneness.
4. Set the backstrap aside to rest.