

Venison Biscuits & Gravy



INGREDIENTS: Serves Four

- 1 lb. venison sausage (breakfast sausage)
- 1/4 cup all-purpose flour
- 2 cups of milk
- 2 Tbsp. vegetable oil
- 1/4 tsp. salt (optional)
- 1/4 tsp. black pepper (optional, you can add more if you want more of a peppered gravy)

INSTRUCTIONS:

- Preheat a skillet to medium-high heat and add the vegetable oil and the venison sausage. Fry until the sausage is done. Do not drain the excess fat.
- Turn the skillet to medium-low heat and add the flour, salt, and pepper, stir well. If it looks too greasy add a dash of flour until it looks right. If it's too pasty add a dash of vegetable oil. Let it cook for about a minute.
- Then add milk and stir well. Cook the venison sausage gravy over medium-low heat until it's smooth and the thickness you desire. It should take about 4-8 minutes. If it becomes too thick add milk.
- The last step is to pour this over the biscuits! You can use whatever type of biscuit you want—frozen or canned biscuits. Maybe even Homemade!

Venison Stroganoff



INGREDIENTS: Serves Four, 15
Min Prep Time, 20 Min Cook Time

- 1 1/2 lbs. venison backstraps (preferred)
- 4 tbsp. butter
- 2 large shallots, minced
- 2 garlic cloves, minced
- 1/4 lb. sliced cremini or button mushrooms
- 1/4 lb. sliced shitake mushrooms
- 1/4 tsp. ground nutmeg
- 2 tbsp chopped fresh dill
- 1/4 cup Madeira wine or sherry
- 1 cup sour cream, at room temperature
- Heavy cream, optional (to loosen sauce)

INSTRUCTIONS:

- Salt the venison well and let it sit on the cutting board for 20 minutes or so. Get 2 tablespoons butter in a large saute pan good and hot over medium-high heat. Pat the venison dry and sear all sides well in the butter. Cook it until it's rare to medium-rare. If you don't know how to determine this, use the finger test for doneness. When the meat is ready, move it to a cutting board and let it rest.
- Add the mushrooms to the pan and turn the heat to high. Soon they will give up their water, and when they do, use a wooden spoon to scrape up any browned bits from the bottom of the pan. When most of the water has boiled away, add the rest of the butter to the pan along with the shallots and saute everything for 3 to 5 minutes, stirring often. Add the garlic, toss and cook over high heat for another 3 minutes or so. Sprinkle some salt over everything.
- Add the Madeira and toss to combine. Let this boil down furiously. While it is doing so, grate some nutmeg over the mixture. When the Madeira is mostly gone, turn the heat down to low. Slice the venison thinly and return it and any juices that have collected on the cutting board to the pan. Stir to combine and add most of the chopped fresh dill.
- Stir in the sour cream and turn off the heat. Stir to combine and let it heat through from the heat in the pan. Do not let this boil, or even simmer, or Very Bad Things will happen. Think nasty curdled crap. To serve, spread out over the noodles or rice and top with any remaining dill.