



Venison with Blackberry Wine Sauce

Savannah · 30/09/2024



Prep Time

40 mins

Difficult

Medium

Servings

4

Description

A yummy way to spice up venison loin or steaks Good with any red meat

Ingredients

- - 2 tablespoons shallot
- minced - 1 teaspoon minced garlic - 3 tablespoons blackberry jam - 1 cup red wine - 1 cup beef stock - 1 tablespoon butter - salt and ground black pepper to taste - 4 (1/2 pound) venison steaks - 12 fresh blackberries

Instructions

1. Heat shallots
2. garlic
3. blackberry jam
4. and red wine in a saucepan over medium-high heat. Simmer until reduced to 1/2 cup of liquid
5. about 15 minutes. Strain liquid through a fine mesh sieve and set aside. Heat the beef broth in a separate skillet over medium-high heat until reduced by half
6. 15 to 20 minutes. Whisk the two reduced sauces together
7. and stir in the butter. Season with salt and pepper. Heat a skillet over medium-high heat. Cook the venison steaks until they are beginning to firm
8. and are hot and slightly pink in the center
9. 3 to 4 minutes per side. An instant-read thermometer inserted into the center should read at least 145 degrees F (65 degrees C). Serve the steaks with the sauce and a few fresh blackberries. Recipe Tip If sauce is too thin
10. dissolve 1 teaspoon cornstarch in 1 tablespoon wine
11. stir into sauce
12. and bring to a boil.