



Guest Chef Eric Gruber's fall recipe:

Coffee Scented Loin of Venison with Huckleberry Sauce

4 ea 6oz portions boneless venison loin
1 tsp ground coffee
1 tsp kosher Salt
1 tsp ground pepper
2 TBSP olive oil

Mix coffee, salt, and pepper in a stainless steel bowl. Rub venison with olive oil. Gently season venison with coffee rub and set aside.

Current Huckleberry Sauce

1 cup sugar
1/2 cup red wine
1/2 cup red wine vinegar
1/2 cup huckleberries
1/2 cup veal demi glace (2 cups beef stock reduced to a 1/2 cup)
1 tsp fresh thyme, minced
Salt and pepper to taste

In a sauce pot, add first 4 ingredients and bring to a boil. Reduce liquid till it starts to thicken to the consistency of syrup. Add remaining ingredients and bring back to a boil. Season with salt and pepper to taste.

In a hot pan, skillet, or grill, cook venison loin on all sides over medium heat. Cook venison till thermometer reads 110 to 115 degrees in the center. Be sure not to over cook. Game meats such as Elk and Venison are very lean in fat. Over-cooking meat will tend to be very dry. Be sure to let venison rest for 5 minutes at room temp before it is served.

To serve: Place venison loin on center of plate and pour 2oz warm huckleberry sauce on top. Serve venison with favorite vegetable or potato dish.



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