

FOXWOODS FOOD & WINE FESTIVAL

DUANE OWEN

SEARED VENISON WITH ROASTED YUKON POTATO, RED ONION MARMALADE AND BLACKBERRY SYRUP

Serves 6

INGREDIENTS:

3 red onions, julienned
3 Tbs. butter, divided
1 cup balsamic vinegar
5 cups sugar, divided
1 tsp. ground cinnamon
1 cup fresh blackberries
2 cups blackberry juice
4 Yukon potatoes, julienned
1 tsp. chopped garlic
Kosher salt and cracked black pepper, to taste
1 Tbs. olive oil
12 1-oz. venison loin medallions
6 sprigs fresh rosemary

DIRECTIONS:

MARMALADE

To make marmalade, sauté onions in 1 Tbs. butter until caramelized and tender. Deglaze with vinegar, add 2 cups sugar and cinnamon. Reduce liquid by half and reserve.

SYRUP

To make syrup, combine blackberries, blackberry juice and 3 cups sugar. Bring to boil and simmer for 10 minutes. Remove from heat, cool and reserve.

POTATOES

To make potatoes, preheat oven to 350°F. Toss julienned potato with garlic, salt, pepper and olive oil. Place in roasting pan and roast at 350°F for about 45 minutes or until done. Using a sharp knife, cut into 6 portions. Reserve hot.

DIRECTIONS:

Sear venison medallions in 2 Tbs. butter over medium heat until cooked medium rare.

TO SERVE:

To serve, place portion of roasted potatoes on plate, top with 2 venison medallions. Garnish with 1–2 Tbs. marmalade and drizzle with syrup. Top with rosemary sprig.