

ELK MEDALLIONS

WITH PEAR SQUASH CONSERVE AND ARMAGNAC GLAZE

SERVES 4

1.5 LBS. ELK MEDALLIONS

(CAN BE SUBSTITUTED WITH OTHER DOMESTIC OR GAME MEATS)

CONSERVE

1 PEAR QUARTER INCH DICE

1 CUP BUTTERNUT SQUASH QUARTER INCH DICE

QUARTER RED ONION DICED

QUARTER CUP SUNDRIED CRANBERRIES

2 TBLS. SUGAR

QUARTER CUP RASPBERRY VINEGAR

2 TBLS. RED CURRANT JELLY

1 TSP. CRUSHED JUNIPER

HALF TSP. FINE CHOPPED GINGER

SALT AND PEPPER SAUCE

1 LITER GAME OR BEEF STOCK

1 CUP RED WINE

HALF CUP ARMAGNAC OR BRANDY

1 SHALLOT FINE DICED

TO MAKE CONSERVE COOK ALL INGREDIENTS TOGETHER OVER MEDIUM HEAT UNTIL ALL BUT A TABLESPOON OF THE LIQUID HAS EVAPORATED. ADJUST SEASONING AND LET COOL TO ROOM TEMPERATURE.

THIS CAN BE KEPT IN STERILIZED JARS FOR UP TO 3 MONTHS IN THE REFRIGERATOR.

TO MAKE SAUCE SAUTE SHALLOT OVER MEDIUM HEAT WITH BUTTER WITHOUT COLOUR.

ADD REST OF INGREDIENTS AND SIMMER TO APPROXIMATELY TO CUPS OF LIQUID. STRAIN SAUCE THROUGH FINE SIEVE, ADJUST SEASONING AND KEEP WARM.

TO SERVE SEASON MEAT AND SAUTE IN VERY HOT PAN WITH A LITTLE OIL. DO NOT OVERCOOK. ARRANGE CONSERVE IN CENTER OF PLATE, PLACE MEDALLIONS AROUND CONSERVE AND DRIZZLE SAUCE AROUND MEAT.

SERVE WITH YOUR FAVORITE STARCH AND VEGETABLES



Canadian Rocky
Mountain Ranch