

## ROAST CANADIAN RANCH ELK TENDERLOIN

WITH YUKON GOLD HASH AND WILD ROSE PETAL, GAME REDUCTION

1 LB 8oz Elk tenderloin (can be substituted with venison or beef )  
1 pint reduced game or beef stock  
2 oz red wine  
2 oz port wine  
1 oz butter  
1 tsp. Crushed juniper berries  
1 tbs. Chopped shallots  
2 oz rose petal or rose hip jelly.

In a saucepan melt butter and sauté shallots and juniper until light brown, add red wine, port and stock. Simmer stock and reduce by two thirds. Pass through fine sieve, add jelly and continue cooking until sauce starts to thicken slightly adjust seasoning and keep warm.

Season tenderloin and sear in hot frying pan, place in 420% oven for 12-15 minutes for medium rare cooking. Remove tenderloin and let rest for ten minutes before cutting.

1 lb. Yukon gold potatoes, peeled, half inch dice, blanched  
8 baby onions halved  
8 baby squash halved  
half cup fresh corn kernels  
2 oz diced pancetta  
8 baby carrots blanched  
4 baby kohlrabi quartered, blanched  
1 tbs. Chopped chives and thyme

Sauté potatoes in a little butter and oil until they start to brown slightly, add pancetta and continue to sauté until fat has rendered. Add vegetables and sauté for further 4-5 minutes, drain excess fat add seasoning and herbs.

To assemble place potato hash in center of plate arrange sliced tenderloin against hash and drizzle sauce around edge of plate. Garnish with rose hips or fresh herbs.



Canadian Rocky  
Mountain Ranch