



Bacon-Wrapped Venison Loin with Raspberry Sauce

INGREDIENTS

1 Highland Farm venison loin roast (2-3 pounds)
1 cup whole milk
3 to 4 garlic cloves, crushed
Handful of black peppercorns
1 bunch rosemary, destemmed and chopped
8 oz raspberry preserves
1 cup water
2 oz unsalted butter
1 lb bacon (try Highland Farm's apple or garlic bacon)
Kosher salt
Ground black pepper



INSTRUCTIONS:

1. Cut the trimmed loin into two pieces. Place the venison loin roasts into a container with whole milk, garlic cloves, black peppercorns and rosemary. Cover container and refrigerate overnight.
2. To prepare the raspberry sauce, combine raspberry preserves and water in a small saucepan and place it over medium-high heat. Swirl in butter and cook until it's slightly thickened and reduced, about 5 minutes. Turn heat off and cover pan to keep sauce warm.
3. Remove venison from milk bath, pat dry with paper towel. Discard milk bath.
4. Place the bacon strips on a cutting board, making two bacon "sheets". Place each venison loin roast perpendicular on a bacon "sheet", gently roll it, covering the loin in bacon. Season the bacon-wrapped loin roasts with salt and pepper.
5. Place a large cast-iron skillet seasoned with oil on a stove top over medium-high heat. Place the loin pieces in the hot skillet, bacon-seam side down. Sear for 4 to 5 minutes, until the bacon becomes crispy. Turn over and sear the other side for same amount of time. With a pair of tongs, continue to turn the venison to sear all sides, so the bacon is crispy on all sides. Cook the meat to medium-rare.
6. Remove venison from pan and allow to rest for 2-3 minutes, then slice venison into medallions and transfer to serving platter. Drizzle raspberry sauce over venison before serving.