



# Venison Marsala

Mushrooms and Marsala Wine  
Pair Perfectly with Venison for this Tasty  
Take on the Traditional Italian Dish

## INGREDIENTS

1 pound *Highland Farm* venison cutlets  
1/3 cup unbleached all purpose flour  
1.5 Tbsp olive oil, divided  
3 cup sliced mushrooms  
1 cup Marsala wine  
1 cup beef stock  
salt and pepper to taste



## INSTRUCTIONS:

1. Bring the Highland Farm venison cutlets to room temperature. (No need to pound them flat since they are cut thin and already very tender.)
2. Place the flour onto a large plate and dredge both sides of the venison cutlets in flour.
3. Heat 1 Tbsp of the olive oil in a large skillet over medium high heat. Add the meat and cook until golden, 1-1.5 min per side. Remove cutlets from frying pan and place on a paper towel lined plate.
4. Add 1-2 tsp of olive oil if the skillet looks dry. Add the mushrooms and saute for 2-3 min, until lightly golden. Remove the mushrooms from the pan.
5. De-glaze your pan by adding the Marsala wine and stock, scraping up any stuck bits. Reduce the heat to medium and simmer for 5-6 minutes until the mixture has reduced slightly.
6. Return the meat and mushrooms to the pan and simmer for 2-4 minutes to heat through.
7. Season with salt and pepper to taste.
8. Serve over mashed potatoes or rice with a side of fresh, local green veggies. Asparagus is in season!!

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