



## PAN-SEARED VENISON MEDALLIONS WITH BALSAMIC BERRY SAUCE

*Serving size:4*

### **Ingredients**

- 2 pounds Highland Farm Venison Medallions
- 2 tablespoons olive oil
- ½ tablespoon fresh rosemary leaves, minced
- 1 tablespoon plum preserves
- 3 tablespoons chilled butter, cut into pieces
- ¾ cup market fresh berries, any kind
- ¼ cup blue cheese crumbles
- ¼ cup balsamic vinegar
- ¼ cup dry red wine
- 2 cloves garlic, minced

### **Preparation**

Season meat evenly with salt and pepper. Heat olive oil in a large skillet over medium-high heat. Add meat and brown on each side, about 1 – 2 minutes each side, but not past rare. Add rosemary, garlic, wine, balsamic vinegar and plum preserves. Remove meat after 1 minute and keep warm. Reduce liquid to a few tablespoons. Whisk in chilled butter until melted. Immediately remove pan from heat and stir in berries. Arrange medallions on plates, spoon sauce over and top with blue cheese crumbles.