



Ridge Holiday Feast

Slow Roasted, Cabernet Soaked Loin Of Venison Fried Caper Berry, Almond & Flat Leaf Parsley Salad, Bearnaise & Pan Juices

Pair with 2010 Monte Bello

INGREDIENTS

2 (1lb) - venison boneless loins

Marinade

5 c - cabernet
¼ c - celery chopped
1 ½ c - leeks chopped
¾ c - onions chopped
¾ c - carrots chopped
10 - cloves crushed garlic
½ bunch - thyme
¼ bunch - parsley
2 bay leaves
2 c - olive oil
1 c - worcestershire

Bearnaise

1 tbsp - lemon juice
1 tbsp - minced shallot
aggressive pinch of salt
pepper (optional)
2 - egg yolks
6 oz - salted butter
2 tbsp - minced tarragon

Salad

½ c - caper berries - fried in 350° oil, for 30 seconds, drained onto paper towel lined plate
½ c - toasted, slivered almonds
1 bunch - flat leaf parsley - just the leaves and delicate stems, picked into bite size pieces
½ c - extra virgin olive oil
1/8 c - spanish sherry vinegar
kosher salt and fresh cracked pepper

Serves 4

INSTRUCTIONS

Marinade: Sweat vegetables and herbs over medium heat for 10-15 min. Season with fresh cracked pepper. Add red wine and bring to a boil. Reduce by 25%. Remove from heat and cool. Whisk in worcestershire and olive oil. Pour over meat.

Venison

1. Place venison in marinade and marinate for at least 8 hours or overnight. Remove from refrigerator, and let sit at room temperature for two hours.
2. Preheat oven to 450° F.
3. Heat a well-seasoned cast-iron skillet over high heat until hot, then add remaining tsp oil tilting skillet to coat evenly. Season venison well with salt & pepper, then brown, turning once, about 6 minutes total.
4. Transfer skillet to middle of oven and roast venison until an instant-read thermometer inserted diagonally into center registers 125° F, 7 to 10 minutes. Transfer meat to a plate and cover tightly with foil.

Bearnaise

1. Combine the lemon juice, shallot, salt, and pepper in a 2-cup Pyrex measuring cup or other container with a narrow base. Let it sit for a few minutes.
2. Add the egg yolks and give it a buzz with the hand blender (if you're blade doesn't reach the yolk, use the whisk attachment).
3. Melt the butter in a one-cup measuring cup with a spout or some other container that will allow you to pour the butter in a stream. Make sure it's piping hot.
4. With the hand blender running, pour the butter into the egg yolks, pumping the blender up and down (or side to side if using whisk). As you do so, add half the tarragon and continue to blend. Stop and fold in the remaining tarragon.

Salad: Combine all ingredients in a bowl and toss together.

To serve: Cut venison into 1/4 inch thick slices and serve with the Bearnaise, pan juices, and salad.