



Roasted Venison Rack with Sauce Grand Veneur and Orange Sweet Potato Mousseline

This delicious dish from award-winning Master Chef Philippe Boulot of The Heathman Restaurant and Bar in Portland, Oregon, is easier to make than it might seem. And, the effort is definitely worth it. The recipe would also work well with lamb if venison doesn't suit your fancy or isn't available.

For the Venison:

2 8-10 oz. portions of Organic Oregon Fallow Venison
2 c. red wine
1 Tbs. roasted Juniper Berries
1 Carrot, roughly chopped
1 Onion, roughly chopped
1 Celery stalk, roughly chopped
1 Bay Leaf
1 sprig fresh thyme
1 sprig fresh rosemary

Marinate the venison in a mixture of the remaining ingredients for 12 hours in the refrigerator. Remove the venison (reserving the marinade) and transfer to an oven-safe roasting pan. Roast in the oven at 380 degrees until medium rare, approximately 8 to 10 minutes.

For the Sauce Grand Veneur:

Marinating mixture from above
1 Tbs. raspberry jam
2 Tbs. raspberry vinegar
¼ c. veal stock (could substitute beef stock if not available)

Drain marinating vegetables from the wine (reserving liquid). Caramelize the vegetables in a saucepan over medium heat. Add the raspberry jam and deglaze the pan with the raspberry vinegar. Add the remaining red wine from the marinade mixture. Bring to a boil and reduce until thickened. Add veal stock and bring to a boil. Strain.

For the Sweet Potato Mousseline:

Bake 2 sweet potatoes at 350 degrees until soft, approximately 45 minutes to 1 hour. Smash potatoes together with orange juice concentrate, butter, salt and pepper to taste.

Bon Appetit!