

Tasty Ideas  
Transform  
Venison

By ELLY

Still have a few packages of venison tucked away in your freezer?  
One of your friends gave you a chunk of moose meat, elk or caribou and you don't know what to do with it?  
The meat of all members of the deer family is called venison, and judged venison may be made from any of them.

JUGGED VENISON

2 lb. venison, trimmed and cut into serving pieces  
1/2 c. seasoned flour  
1 c. port wine  
1/2 c. vegetable oil  
2 sliced onions  
1 T. flour  
4 c. stock or prepared bouillon cubes, hot  
1 t. maple or brown sugar  
Bouquet of mixed herbs, tied  
Mace  
2 peppercorns  
2 slices bacon

Place the meat in an earthenware bowl and marinate in two cups vinegar, one cup water, two bay leaves, a few peppercorns, a coarsely-sliced green pepper and a teaspoon of allspice. Cover and refrigerate for one or two days, turning the meat from time to time. Remove the meat and let drain. Pat dry with a towel. Heat oil in frying pan. Dredge the meat in the seasoned flour and brown in hot oil. Remove meat to deep casserole and pour half a cup of the wine over the meat. Brown onions in hot frying pan, add plain flour and stir until browned. Gradually add the hot stock, stirring until smoothly blended and thickened. Add sugar and stir. Pour the sauce over the meat in the casserole. Add seasonings. Lay the bacon over the meat. Cover closely and seal with a paste made of flour and water. Bake in a slow, 300-degree oven for 2 1/2 to three hours. Unseal, remove herbs and spices. Add the remaining wine and reheat. Serve in the casserole. To jug meat in the traditional manner, place in a sealed crock in a pan of water and boil on top of the stove for about four hours, replacing water less as necessary.

MOOSE MEAT WALLOPS

1 1/2 lb. minced moose meat from neck or shoulder  
Juice of 1 lemon  
1 slice white bread, finely crumbled  
1 beaten egg  
1/4 t. salt  
1/2 t. Worcestershire sauce  
2 T. tomato paste  
Sprinkle meat with lemon juice and let stand for two hours. Combine with other ingredients and mix well. Form into small meat balls, and roll each one in flour.

SAUCE:

2 T. oil  
1 small onion, diced  
1/4 t. powdered garlic  
1/4 t. salt  
1 t. dry mustard  
1/4 t. ground sage  
1/2 t. sugar  
1 t. flour  
1 c. brown meat stock or 1 bouillon cube dissolved in one cup hot water  
6 ounces whiskey

Heat the olive oil in a large frying pan and brown the meat balls well on all sides. Remove them from pan. Sauté the onion in the pan until translucent. Add remaining ingredients, except the whiskey, and bring to a boil. Cook and stir over brisk heat until sauce begins to thicken. Stir in whiskey. Add the meat balls. Cover the pan, turn down the heat and let simmer for about five minutes. Serve immediately, or refrigerate and reheat the next day. It's even better then.

VENISON STEAKS  
OR CUTLETS

Steaks about one inch thick may be seasoned with olive oil and brushed with salt and pepper. Place in a very hot broiler close to the source of heat and sear on each side. Remove from broiler and brush again with olive oil. Return to broiler and cook for two minutes on each side. Spread immediately with a mixture of butter, chopped parsley, salt, pepper and fresh lemon juice. These should be tender enough to cut with a fork.



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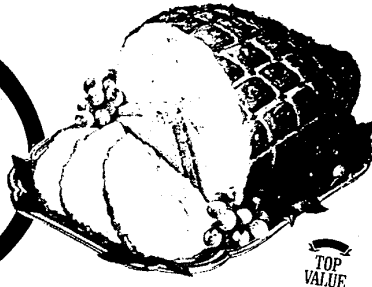


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