

VENISON CAPRESE

STEAK AND SALAD

TOTAL PREP & COOK TIME: 30 MIN

SERVES: TWO/FOUR



INGREDIENTS

1 head roasted garlic
 3T. extra virgin olive oil
 4T. balsamic vinegar
 2T. molasses
 1T. sherry
 1 vine ripened tomato
 1 ball of fresh mozzarella
 small bunch of basil leaves
 4c. baby spinach
 4 mule deer chops
 sea salt

INSTRUCTIONS

In a small skillet on medium/low, heat two tablespoons of olive oil and squeeze the cloves from an entire head of roasted garlic into the pan. Mash the cloves with a wooden spoon or spatula. Add the balsamic vinegar, molasses and sherry. Stirring occasionally, let the mixture reduce (about 20 minutes).

Pre heat a grill pan or gas/electric grill to high heat.

Cut the tomatoes and fresh mozzarella into 1/4-1/2 inch slices. Take a knife to the basil and slice it into thin strips. Prepare the serving plates by adding a handful of baby spinach to each.

Rinse and pat dry four venison chops. When the grill has reached searing heat, place the chops on the grill. Depending on your grill method, cook two-four minutes for medium doneness. Place the venison on top of the spinach on each plate and spoon the reduction on each chop. Add a slice of fresh mozzarella followed by a slice of tomato to each and top with some basil. Sprinkle sea salt over each plate and drizzle with the remaining olive oil.