



ALICE SPRINGS OSTRICH MEDALLIONS Serves 4

2 pounds Ostrich tenderloins

Marinade:

1/2 cup soy sauce

1/4 cup lime juice

2 tablespoon rice wine vinegar

1/4 cup orange juice

1 tablespoon brown sugar

1 tablespoon honey

1 teaspoon minced garlic

1/4 cup chopped scallions

1/2 teaspoon fresh ground ginger

1 teaspoon olive oil

pinch of nutmeg

sea salt to taste

citrus pepper to taste

2-3 tablespoons chilled butter

Slice tenderloins into 1"-inch thick medallions, place on cutting board, cover with plastic wrap, and pound lightly to flatten and tenderize the meat. In a large bowl whisk together all marinade ingredients and pour into a Ziploc bag, add the ostrich, and marinate the medallions for 8-10 hours in the refrigerator.

Drain the meat, reserving the marinade, place the meat on a platter, cover with plastic wrap, and let it come to room temperature while you oil or spray the grill.

Place an aluminum foil smoke packet on the coals (or medium gas flame) and when the wood chips begin to smoke, put the steaks on the grill.

In a medium saucepan, over high heat, boil the remaining marinade for ten minutes. Remove pan from heat and set aside keeping warm, over lowest heat setting. Just before serving the ostrich, cut the butter into small chunks, add to the sauce, and whisk into mixture until smooth.

Grill the ostrich over medium coals or gas fire (400° to 500°) until medium rare, approximately 1-2 minutes per side. Do not overcook, as ostrich is very lean.

Place the medallions on a heated platter, cover with foil, and let meat rest for 2-3 minutes. **Serve with the sauce on the side.**

