



## BBQ'D VENISON LOIN CHOPS WITH PINOT SAUCE

8 venison loin chops

Salt

Pepper

Baste:

1/2 cup olive oil

2 cloves garlic, chopped & lightly browned

1 sprig rosemary

1 sprig thyme

2 teaspoons black peppercorns

Salt and pepper the loin chops, and then brush them with the olive oil mixture. Place chops on heated grill and cook for 4-5 minutes per side until meat is cooked the way you like it, basting every time you turn meat. Let loin chops rest for 2 minutes before serving.

Accompany chops with pinot sauce (below).

**Serves 4**

