



BLACKBERRY VENISON TENDERLOIN Serves 4

3 lb. deer tenderloin (may also use elk)

Marinade:

- 1/4 cup olive oil
- 1/4 cup melted butter
- 2 tablespoons balsamic vinegar
- 1 cup soy sauce
- 1/2 cup red wine

Rub:

- 1 tablespoon paprika
- 1 tablespoon sugar
- 1/2 tablespoon thyme
- 1/2 tablespoon nutmeg
- 1 tablespoon salt

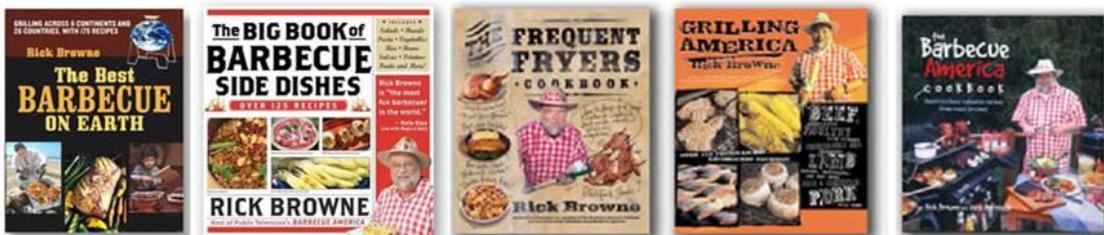
Sauce

- 2 cups fresh or frozen blackberries
- 1/4 cup rice wine vinegar
- 2 tablespoons dark brown sugar
- 1/4 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/4 teaspoon ground cloves
- 1 teaspoon lemon pepper
- 1 teaspoon garlic salt

2 handfuls hickory or fruit wood chips, soaked overnight in water

Place tenderloin in sealable plastic bag with the marinade, cover with plastic wrap, and set aside to marinate overnight in refrigerator. When ready to prepare remove meat from marinade, wipe, and let come to room temperature (approx. 30 min.). Boil remaining marinade for 12 minutes so it can be used to baste the meat.

While venison is warming up prepare the sauce. Rub the blackberries through a fine sieve or use a food mill to separate the juice from the pulp and seeds. In a small saucepan, combine all of the sauce ingredients and cook for approximately 10 minutes until slightly thickened. Then remove from burner and cool. Set aside.





Prepare your barbecue. If using gas turn the burners to medium, if using charcoal build a fire in a covered barbecue using 5-6 lbs of charcoal. Allow the coals to burn for 30 minutes, until they are covered in white ash. Scatter the soaked chips over the coals and close the barbecue lid for 10 minutes. Place the tenderloin on the grill (gas or charcoal) and baste with the marinade. Close the lid and cook for 10 minutes. Turn the tenderloin and baste again. Close the lid and cook for another 10 minutes so that the internal temperature reaches approximately 145 °F (Medium 160°F). The meat should be moist and medium rare. Place roast on a heated platter, garnish with parsley or sage, and blackberries, and serve the sauce on the side.

