

Roast Saddle of Venison with Cranberries

Serves 6-8

We make varieties of this during the hunting season for our hotel guests.

1 saddle of venison (backstrap)
4 tablespoons olive oil
¼ cup butter
2 carrots chopped
1 onion, chopped
1 celery stalk, chopped
1 garlic clove
1 cup hot meat stock
½ cup red wine
3 tablespoons sugar
3 ½ cups cranberries, thawed if frozen
2 tablespoons heavy cream
Salt and pepper

1. Preheat the oven to 350 degrees F.
2. Gently rub the meat with salt and pepper. Heat the olive oil and half the butter in a large skillet, add the venison and cook, turning frequently, until browned all over.
3. Transfer to a roasting pan, surround with the vegetables and garlic and roast, basting frequently with the cooking juices and stock, for 1 ½ hours. Remove the venison from the roasting pan, rest for 15 minutes in a warm place, then carve into thin slices, place on a warmed serving dish.
4. Remove and discard the garlic from the cooking juices, pour in the wine and cook over high heat until reduced. Cut the remaining butter into small pieces, add to the roasting pan and stir until the sauce is thick and velvety, then spoon it over the venison.
5. Stir the sugar into ¾ cup water to dissolve, then pour into the pan, bring to a boil and boil for a few minutes. Add the cranberries and simmer over low heat for 5 minutes. Stir in the cream and cook until thickened.

Serve the venison with the warm cranberry sauce.