

## What's cooking?

### **RED WINE MARINATED VENISON STEAKS**

*John G. Motoviloff*

This is a go-to recipe for marinating venison – whether burgers, steaks or roasts. You might be tempted to use olive oil in the marinade, since it goes so well with red wine in other situations. Resist this and go with canola or vegetable oil. The stronger flavor of olive oil can bring out a gamey taste in venison.

#### **INGREDIENTS:**

**2 pounds venison steaks:** medallions cut into roughly 4-ounce sections  
**Salt and pepper** to taste

#### **MARINADE:**

**1 cup dry red wine**  
**4 tablespoons vegetable or canola oil**  
**1 teaspoon dried thyme**  
**2 garlic cloves, crushed**  
**¼ teaspoon salt**  
**Pinch of black pepper**

#### **DIRECTIONS:**

Trim venison of any skin, tendon or fat. Salt and pepper meat on all sides. Whisk together marinade ingredients. Pour over meat and marinate in a stoneware or other nonreactive container for several hours. Grill or broil to medium-rare. Serve with skin-on garlic mashed potatoes.

*John G. Motoviloff is a publications editor for DNR's wildlife management program. He also is the author of "Wild Rice Goose and Other Dishes of the*

*Upper Midwest" (University of Wisconsin Press). The book is a must have guide to cooking wild foods that you can hunt, fish or forage for (and sometimes buy from a wild food vendor) in the Upper Midwest. You'll savor more than 100 other recipes like Morel Mushroom Scramble, Cathy's Plum Lake Bluegill and Orange Pheasant. The book retails for \$24.95 paperback and \$14.95 e-book. Motoviloff splits his time between Madison and a timber-frame cabin in the Kickapoo Valley. Other books by this author include "Fly Fisher's Guide to Wisconsin and Iowa."*

