

# GOURMET gone WILD

## Bourbon Venison Kabobs

Yield: 6-8 servings



8-10 quarter-inch thick venison steaks from round or loin

### Marinade Ingredients:

2 tablespoons olive oil  
1 small yellow onion, diced  
1 carrot, diced  
2 stalks celery, diced  
2 tablespoons fresh garlic, chopped  
2 tablespoons peppercorns  
1/4 cup bourbon  
1/8 cup soy sauce  
1/4 cup pineapple juice  
1/8 cup lime juice  
1/4 cup brown sugar  
1 tablespoons Worcestershire sauce

### Bourbon Sauce Ingredients:

2 cups sugar  
2 tablespoons water  
6 tablespoons bourbon  
1 cup venison demi-glace  
Molasses (optional)  
Lime juice (optional)  
Pineapple juice (optional)

### Marinade Directions:

In a medium saucepan, warm olive oil over medium heat. Add diced vegetables, garlic and peppercorns and sauté for 2-3 minutes. Turn off heat and add remaining marinade ingredients. Stir until sugar has dissolved. Transfer marinade to a large bowl and set in refrigerator to cool.

Once marinade has cooled, add steaks to marinade and cover with plastic wrap. Marinate in refrigerator for 12 to 36 hours.

### Bourbon Sauce Directions:

In a medium saucepan, combine sugar and water. Place on medium heat and cook until syrup caramelizes to a medium brown color. Keep pan moving while sugar water caramelizes to prevent burning. Remove caramel from heat. Add bourbon to caramel and stir to combine. Add demi-glace to mixture and return to medium heat. Simmer for 10-15 minutes or until mixture

reduces by half. You can add molasses, more lime juice or some pineapple juice to sweeten the sauce. Store sauce in the refrigerator in an airtight container until ready to use. Reheat sauce when ready to serve.

**Cooking Directions:**

Remove steaks from marinade and let rest for 30 to 45 minutes. Grill steaks over direct heat at 400° for 1 minute on each side. Remove steaks from grill. Let steaks rest 5 to 10 minutes. Pour warmed bourbon sauce over steaks when ready to serve.