

# GOURMET gone WILD

## Venison Loin and Mushroom Duxelle



### INGREDIENTS

4 tablespoons olive oil  
1 lb. wild fresh mushrooms – cleaned, stemmed, and chopped  
1/2 lb. fresh baby spinach  
1/4 cup minced onions  
2 tablespoons minced garlic  
1 teaspoon porcini mushroom powder  
1/2 cup heavy cream  
1 teaspoon thyme  
1/2 cup Marsala wine  
Salt and pepper  
2 lbs. venison loin

### DIRECTIONS

Season whole venison loin with salt and pepper; set aside.  
In a large sauté pan, heat the olive oil. When the oil is hot, add the seasoned venison loin carefully to the pan and quickly sear each side until golden brown. Remove loin to a platter and set aside.

In the same hot oil and pan, add the mushrooms and thyme. Sauté for 5 minutes. Add the onions, baby spinach and garlic. Continue to sauté for 4 minutes. Next, add the Marsala wine and simmer until almost all the liquid has cooked off (about 4 to 6 minutes). Take and mix vigorously the dried porcini mushroom powder and heavy cream, then stir into the wine mixture – stirring to loosen any browned particles from the bottom of the pan. Reduce heat, cover and

add the venison loin back to the pan and simmer for 10 minutes or until loin has reached 120 degrees Fahrenheit. Remove venison loin and set aside, covering loosely in plastic wrap for 12 minutes.

Serve on slices of your favorite, toasted baguette, and cover with creamed mushroom duxelle. Serve with a side of Michigan potatoes and Swiss chard.