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## HERB AND MUSTARD CRUSTED VENISON RACKS

### Ingredients

2 X 8 rib venison racks  
Olive oil  
2 tablespoons brown sugar  
2 tablespoons seeded mustard  
½ cup loosely packed fresh rosemary and thyme

### Instructions

Set oven at 150° C. Brush racks lightly with oil. Mix brown sugar, mustard and fresh herbs into a paste and spread over surface of the racks.

Sear racks in hot pan and then place in roasting pan in heated oven for between 25 minutes (rare) and 35 minutes (medium). Rest for 5 minutes in warm place covered in foil. Serve as small racks or cutlets with roasted seasonal vegetables.

**Serves 4**

*Recipe compliments of Mandagery Creek Venison*

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