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BARBECUED SPICY VENISON MEDALLIONS WITH A MANGO & CORIANDER SALSA

Ingredients

2 packets Mandagery Creek Venison Leg Medallions

Seasoning

1 tsp ground coriander seeds
1 tsp ground cumin
1 tsp garlic powder
1 tsp thyme
1 tsp oregano
1 tsp paprika
½ tsp chilli powder
½ tsp freshly ground black pepper

Salsa

1 ripe mango, peeled and finely diced
1 nectarine, skin on, finely diced
1 red onion, finely chopped
1 red capsicum, finely chopped
2 tbsp lime or lemon juice
1 tsp minced chilli or sambal oelek
2 tbsp chopped fresh coriander
2 tbsp chopped fresh mint
Salt, pepper and a pinch white sugar

Remove medallions from packaging and place in plastic bag.

Mix all ingredients for the spicy seasoning and tip the mixture into the bag with the venison.

Coat the venison well and then sit for 30 minutes in the fridge.

To make the salsa, mix all ingredients and season to taste.

Preheat BBQ plate. Place a small amount of olive oil on plate.

Cool medallions for 1-2 minutes each side – aiming for a rare to medium-rare finish.

Remove from heat, allow to sit for 4-5 minutes under foil before serving.

Serve medallions with salsa, salad and crusty bread.

Recipe compliments of Mandagery Creek Venison

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