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GRILLED VENISON TENDERLOIN WITH GRILLED ONION RELISH

Sourced from: Killeen, Johanne & Germon, George. (1991). *Cucina Simpatica – Robust Trattora Cooking*. HarperCollins Publishers.

Ingredients

4 large onions
½ cup virgin olive oil
1 teaspoon sea salt
½ cup balsamic vinegar
3 venison tenderloins

Heat barbecue until hot.

Prepare onions – peel and slice.

Brush each side with olive oil and sprinkle with salt.

Grill onions for 6-8 minutes each side until lightly charred and cooked through.

Transfer onions to a chopping board and chop coarsely.

Place onion in a bowl with balsamic vinegar, set aside.

Brush venison tenderloins with olive oil and place on hot barbecue grilling plate.

Grill for 3-4 minutes each side until rare.

Transfer to a warm platter, and rest for 5 minutes.

Slice into medallions to serve, top with relish.

Serve with creamy mash potato and steamed garlic beans.

Serves 6

Recipe compliments of Mandagery Creek Venison

Tel: (02) 6365-6171

Fax: (02) 6365-6209

Email: tim@mandagerycreek.com.au

Website: <http://www.mandagerycreek.com.au>

