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## Marinated Venison Leg

*Adapted from ABC Delicious April 2003, "Country Cooking" by Maggie Beer.*

**Perfect to BBQ, pan fry or roast!**

### Ingredients

1kg piece of fully trimmed venison leg  
2 garlic cloves sliced  
¼ cup olive oil  
2 sprigs fresh rosemary  
Generous dash of verjuice  
4 bay leaves

### Resting Marinade

2 preserved lemon quarters chopped roughly  
1/3 cup olive oil, ¼ cup verjuice  
3 shallots (spring onions) sliced finely  
1/3 cup fresh continental parsley, chopped

Combine rosemary, garlic, olive oil, sea salt and pepper and rub over venison leg. Sprinkle over verjuice and dot with bay leaves. Refrigerate for several hours to marinate.

Combine all ingredients for the resting marinade and place in a baking dish large enough to hold venison. Put to side.

Sear venison on all sides on high heat. Depending on the thickness of the meat, cook for approximately 10 minutes on each side of the leg piece on a hot BBQ plate, being careful not to burn the meat. Alternatively, once seared, you can roast the venison in the oven at about 160 degrees for approximately 20 minutes, or until rare to medium rare.

Place cooked venison into dish with the resting marinade and cover loosely with foil for 15 minutes – turning once. The marinade combines deliciously with the meat's juices. To serve, slice the venison thinly and serve on a bed of sweet herbed cous cous with steamed green vegetables.

*Recipe compliments of Mandagery Creek Venison*

*Tel: (02) 6365-6171*

*Fax: (02) 6365-6209*

*Email: [tim@mandagerycreek.com.au](mailto:tim@mandagerycreek.com.au)*

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