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## THAI VENISON SALAD

*This is a flavoursome and easy meal that suits venison perfectly as the meat is complimented (not smothered) by the strong Thai flavours.*

Preparation Time: 10 minutes  
Cooking Time: 6 to 10 minutes

### Ingredients

400 – 500 gm piece of venison leg  
3 tablespoons light soy sauce  
2 cloves garlic, crushed  
2 tablespoons lime juice  
200 gms assorted lettuce leaves  
1/3 cup mint leaves  
1/3 cup Thai basil leaves  
1/3 cup coriander leaves  
1 cucumber seeded and cut into pencil strips  
3 shallots cut into fine strips

### Dressing

2 red chillies, cut into very fine strips  
3 tablespoons light soy sauce (extra)  
2 tablespoons lime juice (extra)  
2 teaspoons palm sugar  
2 kaffir lime leaves shredded finely

Mix soy sauce, garlic and lime juice. Pour over venison leg and stand for 10 minutes. Heat BBQ and place a small amount of olive oil on to hot plate.

Sear venison on all sides quickly then cook for approx. 3-5 minutes on each side (depending on the thickness of the piece of meat).

The meat should be cooked to a rare finish. Remove from heat and stand under foil for 5 minutes.

Mix lettuce leaves, cucumber, shallots and herbs together then arrange on 4 plates. Slice venison thinly and place on top of salad. Combine all dressing ingredients and pour over salad to serve.

**Serves 4**