

Venison Medallions with Plum Sauce
Chef Bill McPherson

Yield: 6 Servings

Ingredients:

1 16 3/4-oz. can whole purple plums
1 clove garlic, minced
2 tablespoons brown sugar
2 tablespoons soy sauce
1 tablespoon lemon juice
1/4 teaspoon ground cinnamon
1/4 teaspoon ground allspice
6 Venison tenderloin steaks -4 ounces each --about 1-1/2 inch thick Butter Madiera to deglaze

Instructions:

Drain plums, reserving 3/4 cup of the juice. Remove pits and discard.
Coarsely chop plums.

Place plum juice, plums, garlic, brown sugar, soy sauce, lemon juice, cinnamon and allspice in blender container or food processor; puree or process till smooth and heat in a saucepan. Bring to a boil. Reduce heat; simmer, uncovered, until reduced (about 3 minutes).

Melt butter in a skillet over medium-high heat. Add venison; cook 5 minutes on each side or until browned. Reduce heat to medium; cook 3 minutes on each side or until desired degree of doneness. Remove venison from skillet; deglaze with madiera, blend "bits" with sauce and serve immediately, with tablespoon of sauce on plate and a dollop on each medallion.