



#1MEAT12WAYS

# CHERRY SMOKED "PASTRAMI" ELK LOIN

ADAM DANIELS | PEPPERMILL - BIMINI STEAKHOUSE

**DURHAM**  
**RANCH**

## INGREDIENTS

### Elk

- 1 5lb Durham Ranch Elk loin
- 2 Cups pomegranate seeds, crushed
- 3 Tbsp whole cloves
- 3 Tbsp whole coriander seeds
- 3 Tbsp black peppercorns
- ½ Cup fresh thyme
- ½ Cup crushed garlic
- 5 Bay leaves
- 1 Gallon water
- ½ Cup brown sugar
- 1 Cup kosher salt
- Cherry wood for smoking

### Spice rub

- 2 Tbsp ground coriander
- 2 Tbsp ground clove
- 1 Tbsp garlic powder
- 1 Tbsp ground caraway
- 1 Tbsp ground fennel
- 3 Tbsp course ground pepper

### Salad

- 2 Heads hearts of butter lettuce, large chopped
- 1 Pound Brussels sprouts, scored in ¼ and deep fried until crispy
- 3 Cups cooked toasted barley
- 1 Cup pomegranate seeds
- 3 Cups oven roasted beets
- 1 Cup freeze dried mandarin orange segments
- 1 Cup toasted walnuts

### Black Walnut and Pomegranate Vinaigrette

- 4 Oz. pomegranate vinegar
- 1 Tbsp honey
- 1 Shallot
- 1 Tbsp fresh thyme, chopped
- 12 Ounces Black walnut oil
- Salt & Pepper

## ELK LOIN INSTRUCTIONS

- 1.** Trim the elk loin of all of the silver skin. Set loin aside in a container large enough to hold 2 gallons worth of liquid.
- 2.** Combine all other ingredients in a pot and bring to a simmer.
- 3.** Let the brine cool to 40 degrees.
- 4.** Pour brine over loin, cover and refrigerate overnight.
- 5.** Remove loin from brine and wipe dry with paper towels.
- 6.** Rub the loin with the spice mix, and set in the refrigerator overnight.
- 7.** Light smoker and set temperature to 150 degrees. Smoke the loin for 2 hours.
- 8.** Remove from the smoker.
- 9.** Heat a large sauté pan, add 2 ounces canola oil until hot. Sear the loin on all sides and cook to desired temperature. I pulled mine at 120 degrees internal temperature.
- 10.** Set aside to rest while you assemble the salad.

## VINAIGRETTE INSTRUCTIONS

- 1.** In a blender, add the vinegar, honey, and shallot. Blend on high while you drizzle in the oil. Once emulsified add the thyme and set aside.
- 2.** In a large bowl, for however many guests you have, add the salad ingredients. Dress with the walnut vinaigrette and toss. Season with salt and pepper.
- 3.** Place salad on a plate and slice the elk loin ½ inch thick and add to the plate with salad.
- 4.** Add fresh ground pepper and kosher salt to the loin.

