



#1MEAT12WAYS

**BILTONG SPICED ELK
LOIN BARLEY RISOTTO
PUMPKIN PERSIMMON CHUTNEY
FRESNO PEPPER SAMBAL**

CLINT JOLLY | GREAT THYME CATERING

**DURHAM[®]
RANCH**

INGREDIENTS

Elk Loin

- 2 Six oz. Durham Ranch Elk Loin Steaks, Boneless
- 2 Tbsp Red Wine Vinegar
- 1 Tbsp Worcestershire Sauce
- 1 Tbsp Whole Coriander
- 2 tsp Peppercorns
- 1 tsp Dried Aleppo Pepper
- ½ tsp Ground Allspice
- 1 Tbsp Kosher Salt
- 1 Tbsp Avocado oil (Or other high temp oil)

Barley Risotto

- ½ Cups Pearled Barley
- 2 Tbsp Minced Shallot
- 1 tsp Grated Turmeric Root
- 1 tsp Curry Powder
- 1 Tbsp Salted Butter
- 1 Tbsp Olive Oil
- 3 Cup Vegetable Stock
- Kosher Salt

Pumpkin Persimmon Chutney

- 1 Small Sweet Pumpkin
- 1 Fuyu Persimmon, Peeled and Diced
- ½ Cup Diced Yellow Onion
- 1 Tbsp Olive Oil
- 1 Tbsp Salted Butter
- 2 Tbsp Dark Molasses
- 1 Tbsp Honey
- 1 tsp Ground Allspice
- 1 tsp Ground Mace
- ½ Cup Water
- Kosher Salt, Fresh Ground Pepper

Fresno Pepper Sambal

- 4 Ripe Fresno Peppers, most seeds removed and small diced
- 1 Clove Garlic, Crushed
- 1 tsp Red Wine Vinegar
- ½ tsp Kosher Salt
- ½ tsp Granulated Sugar

ELK LOIN INSTRUCTIONS

1. Trim steaks and pat dry
2. Toast coriander and peppercorns in hot pan on stovetop until aromatic
3. Using mortar and pestle, Mix and grind all spices into coarse consistency
4. Mix vinegar and Worcestershire in shallow bowl
5. Dip steak into vinegar mix, then into spice mixture. Coat on all sides
6. Heat avocado oil in cast iron pan over high heat. Sear steaks on all sides
7. Finish steaks in 400 degree oven to internal temp of 120 degrees.
8. Let rest 5 minutes

BARLEY RISOTTO INSTRUCTIONS

1. Warm stock in saucepan
2. Sauté shallots in butter and olive oil in large sauté pan until soft
3. Add barley to pan and toast lightly
4. Season with turmeric and curry powder
5. Continue cooking by adding stock in half cup amounts, stirring frequently. Barley should be tender and stock should thicken to coat the grains
6. Adjust seasoning with kosher salt

PUMPKIN PERSIMMON CHUTNEY INSTRUCTIONS

1. Cut pumpkins in half and remove seeds
2. Drizzle olive oil over pumpkins and season liberally with salt and pepper
3. Roast in 400 degree oven until tender, about 20 minutes. When cooled enough peel and dice the flesh into 1/2" squares
4. Sauté onion in butter until caramelized
5. Add persimmon, pumpkin and spices and continue to cook until slightly dark
6. Add honey, molasses and water. Cook to reduce liquid to almost dry

FRESNO PEPPER SAMBAL INSTRUCTIONS

1. In mortar and pestle, grind peppers and garlic into paste
2. Add seasonings and blend
3. Add vinegar and grind until combined
4. Let sit for 1 hour for flavors to develop