



#1MEAT12WAYS

**ELK LOIN WITH
A BLACKBERRY PORT PAN SAUCE,
GOAT CHEESE POLENTA
WITH MUSHROOMS, AND
LEMON PINE NUT ASPARAGUS
AND BROCCOLINI**

CHRISTIAN CHRISTENSEN | SÜP

**DURHAM[®]
RANCH**

INGREDIENTS

Elk

- 2 lbs. center cut Durham Ranch elk loin
- 2 Tbsp chopped fresh herbs (Marjoram, rosemary, parsley)
- Salt and Pepper

Soft Polenta with Goat Cheese and Mushrooms

- 2 Cup Chicken Stock
- 2 Cup Whole Milk or Half and Half
- 1 Cup Polenta
- ½ tsp Salt
- ¼ tsp White Pepper
- 2 oz. Goat Cheese
- 3 oz. Chopped Wild Mushrooms
- 1 Tbsp butter
- Pinch of salt and pepper
- ¼ tsp garlic

Blackberry Port Pan Sauce

- 1 Tbsp Butter
- 2 Tbsp Minced Shallots
- 1 tsp Minced Garlic
- 1 Cup Tawny Port Wine
- 3 Tbsp Cold Butter

Lemon Pine Nut Asparagus and Broccolini

- ½ lb Asparagus Trimmed and Blanched
- ½ lb Broccolini Trimmed and Blanched
- 1 Tbsp. Olive Oil
- 1 tsp Garlic
- 1 tsp Lemon Zest
- 1 tsp Lemon Juice
- 2 Tbsp. Toasted Pine Nuts
- Salt and Pepper To Taste

ELK INSTRUCTIONS

- 1.** Pre-heat the oven to 275 and place a wire rack in a rimmed tray.
- 2.** Rub the loin with the herbs and season liberally with kosher salt and fresh black pepper.
- 3.** Place on wire rack and place in the oven for 40-45 minutes or until a thermometer registers 125 in the center of the meat.
- 4.** Remove from the oven and let rest for 10 minutes before slicing into ¼ inch slices and plating.

POLENTA INSTRUCTIONS

- 1.** In a 4 quart sauce pan, add the stock, milk, ½ tsp salt and ¼ tsp white pepper. Bring to a gentle boil then whisk in the polenta.
- 2.** Reduce the heat to a simmer and stir for 8-10 minutes. Stir in goat cheese until smooth.
- 3.** Meanwhile, sauté the mushrooms (any type works well but I like an assorted wild mix, I used Forest Nameko and Velvet Pioppini for this recipe) in a tbsp. of butter, the ¼ tsp garlic and a pinch of salt and pepper.
- 4.** Spoon the polenta on the plate and top with a spoonful of mushrooms.

PAN SAUCE INSTRUCTIONS

- 1.** Over medium high heat in a sauté pan, soften the shallots and garlic in the butter until translucent.
- 2.** Turn the heat to high, carefully adding the port wine (it can ignite so be careful while adding) let the flames burn out then add the blackberries and reduce the sauce by half.
- 3.** Turn off heat and work in the cold butter until smooth.

VEGETABLES INSTRUCTIONS

- 1.** For blanching, start with a large pot of boiling water and place the asparagus in for 2 minutes or until tender but still has a snap.
- 2.** Remove and place in ice water then drain and let dry.
- 3.** Repeat with the broccolini.
- 4.** Use a large sauté pan and heat the olive oil over high heat. Add the asparagus and broccolini and sauté. Add the garlic, lemon zest and pine nuts and sauté for another 2 minutes.
- 5.** Drizzle with lemon juice and season with salt and pepper and remove from heat.