



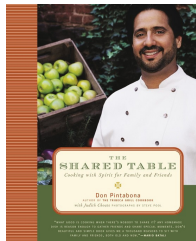
O R I E L

PEPPER-CRUSTED RACK OF VENISON,
GLAZED ROOT VEGETABLES AND LINGONBERRY SAUCE

Don Pintabona, 'The Shared Table'

WINE PAIRING: TARALULA

SERVES 6



It has only been in recent years that venison has been commercially farmed. Some of the best comes from a New Zealand company, Cervena, which has done much to promote its virtues. Where wild game has to be marinated and, usually, braised to tenderize it, lean, low-calorie farmed venison can be prepared any way a cook desires. Although the flavor of farmed game is much more delicate than that of the meat of wild animals, it remains intense enough to stand up to a rich sauce or a spicy accent such as the pepper crust in this recipe.

PREPARATION

1/4 cup chestnut (or richly flavored) honey
3 tablespoons Dijon mustard
1/4 cup vegetable oil
Three 16-ounce racks of baby venison, Frenched
(see Notes)

Pepper Crust for Venison (recipe follows)
Glazed Root Vegetables (recipe follows)
Lingonberry Sauce (recipe follows)
6 small branches fresh rosemary

1. Preheat the oven to 450° F.
2. Combine the honey and mustard in a small mixing bowl and set aside.
3. Heat the oil in a large sauté pan over medium-high heat. Add the venison racks, outer side down, and sear, turning occasionally, for about 6 minutes, or until nicely colored. Remove from the heat and, using a pastry brush, lightly coat the racks with the honey-mustard mixture. Using your hands, press an equal portion of the pepper crust onto each coated rack.
4. Place the racks in a roasting pan in the preheated oven and bake for about 12 minutes, or until an instant-read thermometer inserted into the thickest part reads 145° F, for medium-rare. (The venison will continue to cook after it is removed from the oven.)
5. Remove the venison from the oven and let rest for a couple of minutes. Cut the racks into chops and then place an equal portion of chops (usually 3) in the center of each of 6 plates. Spoon the glazed root vegetables around the chops and drizzle the lingonberry sauce over the chops and around the edge of the plate. Garnish with a sprig of rosemary and serve.

PEPPER CRUST FOR VENISON

PREPARATION

1/4 cup Szechuan peppercorns (see Notes)
2 tablespoons black peppercorns
2 tablespoons green peppercorns
2 tablespoons white peppercorns
3/4 cup Italian seasoned bread crumbs

1 tablespoon coarse salt
2 tablespoons chopped fresh flat-leaf parsley
2 tablespoons chopped fresh cilantro

1. Grind all of the peppercorns in a spice grinder until processed to a medium grind. Transfer to a small mixing bowl. Stir in the bread crumbs and salt.
2. Just before ready to use, stir in the parsley and cilantro.



GLAZED ROOT VEGETABLES

PREPARATION

4 tablespoons (1/2 stick) unsalted butter	1 large rutabaga, peeled, cut into 3/4 inch cubes, and blanched
2 tablespoons olive oil	Coarse salt and freshly ground pepper
12 baby white turnips, peeled, cut in half lengthwise, and blanched	1 cup chicken broth
12 cipollini onions, peeled and blanched	1/4 cup chopped mixed fresh herbs (such as parsley, chives, thyme and rosemary)
2 celeriac (celery root), peeled, cut into 3/4 inch cubes, and blanched	

1. Heat the butter and oil in a large sauté pan over medium-high heat. Add the turnips, onions, celeriac, and rutabaga and cook, tossing occasionally, for about 5 minutes, or just until the vegetables begin to take on some color. Season with salt and pepper to taste.
2. Add the chicken broth and bring to a boil. Lower the heat and simmer, tossing occasionally, for about 5 minutes, or until the liquid has almost evaporated and the vegetables are beautifully glazed.
3. Remove from the heat, taste, and, if necessary, adjust the seasoning with salt and pepper. Just before serving, toss in the herbs.

LINGONBERRY SAUCE

PREPARATION

2 cups port wine	1 tablespoon unsalted butter, softened
2 shallots, peeled and chopped	2 tablespoons lingonberry jam (see Notes)
1 teaspoon white peppercorns	Coarse salt and freshly ground pepper
2 cups veal demi-glace (see Notes)	

1. Combine the port wine, shallots, and peppercorns in a saucepan over medium-high heat. Bring to a boil, then lower the heat and simmer for about 20 minutes, or until the liquid has reduced to 1/2 cup.
2. Stir in the demi-glace and return to a simmer. Simmer for about 10 minutes, or until the liquid has reduced by one-quarter. Remove from the heat and strain through a fine sieve into a small saucepan.
3. Place the saucepan over medium heat and return the sauce to a simmer. Whisk in the butter and, when well emulsified, the jam. Season with salt and pepper to taste.
4. Place in the top half of a double boiler over hot water until ready to serve or place in a nonreactive container, cover, and refrigerate for up to 3 days. Reheat just before serving.

NOTES: Venison is available from quality butchers. The butcher will French the racks for you. If you want to do it yourself, simply scrape the meat from the bones with a small sharp knife until the bones are cleaned and make handles for the chops.

Szechuan peppercorns are available at Asian markets, specialty food stores, and some supermarkets.

Veal demi-glace is available from quality butchers and at specialty food stores.

Lingonberry jam is available at Scandinavian markets and some specialty food stores.

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