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## **SEARED VENISON TENDERLOIN & CABBAGE with garlic, juniper berries and gin**

*This recipe has been provided by Jenny Sheard – journalist and food writer with the Good Weekend.  
It is a perfect dinner for cool nights!*

### Ingredients

1 Venison tenderloin (400-500gms)  
8 juniper berries  
Sea salt  
50gms butter  
2 cloves peeled garlic  
1 savoy cabbage, finely shredded  
50ml gin

Remove tenderloins from packaging, pat dry and allow to reach room temperature.

Using a pestle & mortar, crush juniper berries with 1 teaspoon salt, add cloves, peeled garlic and pound to a paste. Add butter and mix together.

Heat a small amount of olive oil in a heavy pan. When hot sear tenderloin and cook for 3 minutes each side. Remove from heat and place under foil and rest for 5 minutes.

### *For the cabbage:*

Place the juniper butter mixture in a large saucepan over a medium-high heat and melt.

Add the shredded cabbage and coat with the melted butter.

Add 50mls gin to the saucepan, mix thoroughly and cover tightly.

Cook the cabbage for 4 minutes, stirring occasionally.

Remove lid, increase heat and allow any excess moisture to evaporate, dress with pepper.

### *To serve:*

Slice the tenderloin into fine medallions once well rested.

Centre a serving of the cabbage on each plate and serve the venison on top.

Serve with freshly ground black pepper and a good pinot.

Serves 4 as an entrée or 2-3 as a main course.

*Recipe compliments of Mandagery Creek Venison*

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