

Daniel Boulud's Chestnut-Roasted Venison

Preparation time: 15 minutes plus 4-6 hours to marinate | Cooking time: 30-40 minutes | Serves 4-8



CHESTNUT-CRUSTED ROAST BY LORA WILEY-LENNARTZ

Holiday season is fast approaching, and for many of us it's time to start thinking about putting together an extraordinary game dish to dazzle visiting friends, family members, or both.

This delicious nut-crust roast will do nicely. The simple recipe comes from the French chef and restaurateur Daniel Boulud in his *The Café Boulud Cookbook: French-American Recipes for the Home Cook*. When it's available, a meal of this scrumptious roast costs about \$100 at Boulud's two-Michelin-star New York City restaurant, Daniel. But those of us without money to burn can easily make it at home for a fraction of the price.

Serve this with Boulud's legendary Spiced Sweet Potato Puree. It's listed on celebrity chef Rachel Ray's website at rachaelrayshow.com/recipes/spiced-sweet-potato-puree-daniel-boulud.

Be prepared for guests asking to take home leftovers. Happy holidays. ■

—Tom Dickson is editor of Montana Outdoors.

Shank redemption

Each hunting season, countless deer, elk, and pronghorn shanks get tossed in the garbage or turned into sausage when they could be featured in any number of scrumptious braised venison recipes. Do yourself a favor this season and keep your shanks. Then head to the *Montana Outdoors* recipe page on the FWP website (fwp.mt.gov/montana-outdoors/recipes) and try any of these three delicious recipes: Red Rooster Braised Venison, Perfect Braised Venison, or Braised Portuguese Venison Shanks. **Note:** *If the shanks are not fork tender after the allotted braising time, continue cooking for an extra hour or two until they are. Email me at tdickson@mt.gov and let me know how it turns out.*



INGREDIENTS

2 to 4 pounds venison (elk, deer, or moose) loin

Marinade

1 t. grated orange zest
 ½ c. freshly squeezed orange juice
 2 T. extra-virgin olive oil
 1 t. ground cinnamon
 ¼ t. ground star anise
 ¼ t. black peppercorns
 Pinch of freshly grated nutmeg
 2 cloves garlic, peeled and crushed
 1 sprig fresh thyme or ½ t. dried thyme

Nut crust

¾ lb. peeled chestnuts
 Salt and pepper
 1 large egg
 1 T. water
 ½ c. flour

DIRECTIONS

Mix marinade ingredients in a medium bowl. Pour into a sealable plastic bag, add the loin, and squeeze out all the air before sealing. Refrigerate 4 to 6 hours.

Meanwhile, break the chestnuts into smaller pieces, spread onto a baking sheet, and warm in a 275-degree oven while the meat marinates. Pulse in a food processor or chop with a bread knife into ¼-inch chunks; discard smaller pieces and any powder.

Preheat oven to 425 degrees. Meanwhile, remove venison from marinade, pat dry, and season with salt and pepper. Beat one large egg plus 1 T. water in a pie plate. Dust venison with flour, roll it in the egg mixture, then firmly press the chestnut pieces around the meat, covering thoroughly.

Place in a roasting pan or cast-iron skillet and roast for 20 to 40 minutes, depending on the size of the loin. You want the chestnuts to reach a deep, golden brown and the meat's internal temperature to be about 120 degrees for medium-rare, which is ideal to bring out venison's sweet flavor. ■

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