COOK: Hunters have many ways to prepare venison

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fillet sizes. Tenderloins have no benefit of aging so those always go first. They’re easy to remove. People could still hang the carcass in a cooler if needed."

Many people simply fry backstrap. People can also cut it into medallions or fillet mignon-sized steaks about eight to 10 ounces each. Rub the fillet with salt, garlic, black pepper and other spices.

“I sear the steaks really hard,” Sherrill elaborated. “Then, I deglaze the skillet with red wine. I add sautéed mushrooms to the mixture with a bit of heavy cream. That makes a red wine or sherry mushroom cream sauce. Then, I’ll put the seared steaks into a hot oven with the sauce on top. Sometimes, I’ll slice the backstrap so it lays over a starch or vegetable and put that sauce on top. That’s about as good as any steak anyone can buy.”

Some sportsmen make “deer camp poppers.” Flatten tenderloins and spread cream cheese on them. Add a jalapeno slice or pepper jelly and wrap them in bacon. The fatty cream cheese keeps the meat moist.

Whether grilled, fried, stewed or cooked many other ways, venison can supply numerous delicious meals for sportsmen. Try these methods or experiment with unlimited other ways to prepare your wild game.