

# **Chef Jason Gorman**

## **Dream Dance Restaurant**

Potawatomi Casino  
1721 W. Canal St. (N. 16th St.)  
Milwaukee, WI 53233  
414-847-7883

### **Sprecher Root Beer Cured Red Deer Venison**

*The Potawatomi are the only tribe in America that own a ranch for red deer - the species imported from Europe and raised for restaurant and retail use.*

*The Potawatomi-raised deer graze in paddocks on lush clover and grasses, a diet supplemented in winter with protein pellets and corn. They don't have to forage in the woods or cornfields.*

*In general, wild game is less tender than meat from a ranch because wild animals get more exercise and have less fat. Still, venison raised on a ranch is considered low in fat and cholesterol and high in protein, with iron, zinc and many of the B vitamins.*

**2 pounds venison loin, trimmed**  
**2 cups Sprecher Root Beer**  
**1tbsp roasted garlic paste**  
**1tbsp Worcestershire sauce**  
**1tsp salt**  
**1 each shallot**  
**1 sprig of thyme**  
**1tbsp honey**  
**3tbsp butter**  
**2 cups of beef stock**

In a blender combine root beer, garlic paste, Worcestershire sauce, salt, shallot, thyme and honey.

Blend till smooth; next marinate the venison with 3/4 of the root beer cure, 20 minutes prior to cooking.

Heat a large sauté pan, over medium heat. When the pan is hot, add the venison and sear for 5 to 6 minutes on each side. Remove from the pan and let rest for a couple of minutes before slicing. Add remaining root beer cure, butter and beef stock to the pan; reduce to desired consistency and season. (Serves 6 to 8)