

Venison London Broil

- 1 Venison Top or Bottom Round Roast approximately 2 to 2 1/2 inches thick - silver skin removed.
Olive oil
Kosher Salt, Fresh Ground Pepper, Garlic Powder
Other rubs, game seasonings, and Canadian Steak Seasoning may be substituted for the salt, pepper, and garlic powder.

Note:

It is very important to remove the silver skin as the high heat temperature will cause the meat to curl or bow if left in place.

Rub roast with olive oil and let come to room temperature. Season with salt, pepper, and garlic powder. Place on rack in rimmed baking sheet and place under broiler for approximately 7 minutes per side, producing a roast that is rare to medium rare. Pull meat, tent and let rest about 10 minutes. Slice across the grain in thin slices.

Serve over a mixed green salad with a Garlic Vinaigrette.

Salad: Mixed greens
Thin slices of red onion
Blue Cheese or Goat Cheese crumbles (optional)
Toasted pecans
Ripe tomato wedges or cherry/grape tomatoes
Pumpernickel croutons (use Marzetti Large Cut Caesar if pumpernickel unavailable)

Salad Dressing:

1/2 small Shallot, chopped
1 Tbsp Mustard, either stone ground or Dijon
3 Tbsp Red Wine Vinegar
Pinch Each of Salt, Pepper, Sugar (or honey)
1 clove Garlic, minced or pressed
2/3 Cup Extra Virgin Olive Oil

Whisk shallot, mustard, vinegar, salt, pepper, and garlic together. Add oil in a steady stream and continue to whisk until dressing is emulsified. Dress the salad, reserving a bit of vinaigrette, toss and plate. Add sliced venison London broil and drizzle with reserved dressing.

Note:

The hearty venison pairs perfectly with the strong flavors of the cheese, garlic, and onion. This dish is perfect for lunch or a summertime dinner.