



WILD. NATURAL. SUSTAINABLE.

Bacon Wrapped Venison Strip Loin with a Mushroom Marsala Cream Sauce

• Prep Time: 45 minutes • Yields: 2 - 4 servings

Ingredients:

1 pkg. Fossil Farms' Venison Strip Loin, 2 lbs.
1 pkg. Fossil Farms' Berkshire Pork Bacon, 1 lb.
½ lb. mushrooms of choice, sliced
1 onion, thinly sliced
½ cup cream
1 tbsp. butter
¼ cup Marsala wine
2 tsp. lemon juice
Salt & pepper to taste
1 sprig thyme
1 tbsp. olive oil

Method:

1. Preheat oven to 375°.
2. Lay Berkshire pork bacon flat down and shingle it over each slice so there are no holes.
3. Place Venison strip loin on top of the bacon and wrap tightly.
4. Get a pan hot on the stove and sear all sides of the bacon wrapped loin.
5. Once you have achieved nice brown color on all sides, place loin in the oven for 15 minutes or until cooked to desired temperature.
6. Remove loin from the oven and pan, place on a cutting board and let rest for 5 to 10 minutes.
7. While you are waiting for the loin to rest you can now start cooking the onions and mushrooms. You will want to use the same pan the Venison was in. The onions and mushrooms will pick up that delicious flavor left in the pan.
8. Heat olive oil over medium heat and add mushrooms and onion to cook, stirring occasionally or until mushrooms are dry and browned and the onions are cooked through.
9. Once vegetables are cooked, add the wine to the pan and reduce slightly. At this point, add your cream and reduce until thickened enough to coat the back of a spoon.
10. Finish with butter, salt, pepper, and thyme.
11. Slice into serving portions and enjoy!

Equipment:

Stove & Oven
Large cast iron pan
Cutting board
Knife
Serving plates
Measuring spoons & cups

