



WILD. NATURAL. SUSTAINABLE.

# Roasted Antelope with Sweet Onion Sauce

• Prep Time: 30 minutes • Yields: 6 servings

## Ingredients:

- 1 pkg. Fossil Farms' Antelope Boneless Loin, average 1- 3 lbs.
- 2 tbsp. oil or clarified butter
- 2 sweet onions, finely chopped
- ½ cup chopped carrot
- ½ tbsp. chopped celery
- 4 garlic cloves, minced
- 1 cup dry red wine
- 2 ½ cups beef stock or veal stock
- 4 tbsp. butter, at room temperature

## Equipment:

- Oven
- Oven-proof roasting pan
- Baking sheet
- Small bowl
- Wire whisk
- Aluminum foil
- Measuring cups & spoons

## Method:

1. Preheat oven to 400°F.
2. Heat oil in a heavy, oven-proof roasting pan over medium-high heat.
3. Remove the pan from heat. Add onions, carrot, celery, and garlic to pan and cook for 2 minutes, stirring frequently.
4. Remove pan from heat and place the antelope boneless loin on top of vegetables.
5. Place pan in preheated oven and roast to medium-rare, 10-12 minutes.
6. Remove the roast from pan and keep warm in foil.
7. Place roasting pan over high heat on stove-top, add wine, and deglaze pan.
8. Reduce to medium sauce consistency, add stock and reduce by half.
9. Strain into a saucepan, discard vegetables, and reheat sauce.
10. Whisk in butter, cut the antelope loin into serving portions, and spoon sauce over top.
11. Enjoy!

