

Jägerschnitzel in Red Wine Mushroom Sauce

Serves 4

I adapted my chicken Marsala dish to utilize venison tenderloin and a sweet German red wine to make my own version of Jägerschnitzel which means *Hunter's schnitzel*. FDA certified venison is

available from Australia. I got mine from the butcher at Sparrow Meat Market in Kerrytown. The venison tenderloin costs about as much as beef tenderloin, but it only takes about a 1/3 pound per serving.



Ingredients

- 1 1/3 lb. Venison tenderloin
- 8 oz. sliced white mushrooms
- 1 shallot (1/2 cup diced)
- 1 tsp. beef bouillon concentrate
- 2 tsp. corn starch
- 1/2 cup all-purpose flour
- 1 tsp. salt
- 1/2 tsp. ground black pepper
- 1 tsp. dried oregano
- 1 slice of bacon
- 4 Tbsp. vegetable oil
- 4 Tbsp. butter
- 1 cup Dornfelder red wine
- A few leaves of fresh thyme (1 tsp. chopped) (1/4 tsp. dried)
- 1 Tbsp. mushroom soy sauce



Equipment:

- Mallet
- Large skillet



Jagerschnitzel:

<input checked="" type="checkbox"/>	Directions	Time (min)
	Trim the tenderloin to remove any waste and then cut it into 1/3 lb. slices. Pound each piece until 1/4 inch thick.	5
	Clean and slice 8 oz. mushrooms	2
	Peel and dice shallot (1/2 cup)	2
	Combine 1 tsp. beef bouillon with 1 cup hot tap water	1
	In a small bowl, combine 2 tsp. corn starch with 1 Tbsp. cool water	1
	In a shallow dish or bowl, mix together 1/2 cup flour, 1 tsp. salt, 1/2 tsp. pepper and 1 tsp. oregano.	3
	Coat venison pieces in flour mixture.	2
	In a large skillet, fry 2 slices of bacon until crisp. Remove and cut into 1/4" pieces.	2
	Add 4 Tbsp. vegetable oil and 4 Tbsp. butter to the bacon fat and heat	1
	Place venison in the pan, and brown both sides	7
	Place paper towel on a plate and transfer the meat. Cover with foil. (place in warming drawer if available)	1
	Sauté shallots and mushrooms until softened	2
	Remove pan from heat and turn off burner	1
	Deglaze pan with 1 cup sweet red wine	1
	Add 1 cup beef stock and 1 tsp. thyme. Return to heat and simmer to reduce to 1/3 former volume	2
	Add 1 Tbsp. mushroom soy	1
	Stir cornstarch into the liquid. Bring to a boil to thicken.	2
	Return meat to the sauce. Reheat the meat & serve	2
	Total	36

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