

Recipe Card				
Recipe Name:		Venison	Yield:	4 portions
<i>Ingredients Details</i>				
Ingredient	Unit	Amount		
venison steaks	ea	4		
butter	oz	2		
thyme	sprigs	1		
juniper berries	ea	4		
bay leaf	ea	1		
shallots, sliced	ea	1		
red wine	fl oz	2		
1	Season the venison steaks, seal in a bag at 99% vacuum with butter and thyme. Either seal in individual bags, or, in a large bag but ensure that the steaks are not touching.			
	Cook in a water bath at 125F for 45 mins. Remove and allow to rest (in the bag) for 10 mins.			
2	Heat a heavy-bottomed pan, add oil, and dry the steaks. Add the steaks to the pan and sear until nicely colored on all sides. As quickly as possible.			
3	Add the butter, sprig of thyme and a few juniper berries and baste the steaks. Remove.			