

Holiday Coffee Rubbed Venison Tenderloin with Mushroom and Port Reduction

1 Venison Backstrap (can sub-Beef tenderloin or Pork tenderloin)
½ Cup Coffee ground
½ tsp cinnamon
½ tsp ginger
1 tsp Smoked paprika
S&P tt
2T cold butter
1 spring Rosemary

Cooking Instructions

Pat dry tenderloin mix together spices and coffee rub all over tenderloin evenly. In a hot sauté pan place a small amount of avocado or grapeseed oil (Doesn't burn at high temperature) add Tenderloin gently place in pan. Sear all sides for 3min. turn down temp to medium, add butter and rosemary sprig. Tilt pan and spoon Butter over Venison coating it. Do this repeatedly for 2-3 min. Will intensify flavor and give it a consistent coloring all around. Internal temp should be 130 degrees. Place on a cutting board and let rest 10 min before slicing

For the sauce
1 Cup port wine
3oz red wine vinegar
4 oz Honey
5oz Button mushrooms quartered

Cooking Instructions

Place all ingredients in a medium sauce pan and simmer over medium heat until the liquid coats the spoon- Syrup Consistency

Serve with your favorite sides
I like parmesan asparagus and Truffle Cheddar Mashed Potatoes!