

Venison Tenders with Jalapeno Cream Sauce

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Recipe Category:

Venison Steaks, Backstraps, and Tenders Recipes

Prep Time:

25-30 minutes

Ingredients:

1 - 2 pounds venison tenders, whole	taste	5 cloves garlic, minced
1 - 2 Tbsp olive oil	coarse sea salt to taste	¼ c cilantro, chopped
coarse black pepper to	3 Tbsp butter	1 Tbsp flour, heaping
	2 jalapenos, minced	1½ c half-n-half

Directions:

Season whole tenders generously with coarse sea salt and coarse pepper. Set aside.

Prepare minced garlic and jalapenos, and chop cilantro. Set aside.

Heat olive oil in a large cast iron skillet over medium-high heat. Sear the tenders in the hot skillet for about 2 minutes per side for a total of 6 to 8 minutes. Tenders should be medium-rare. Rest tenders on a cutting board.

Reduce skillet to medium-low heat, melt butter, and add minced garlic and jalapenos. Sauté for 1 to 2 minutes. Whisk in heaping tablespoon flour. Slowly add half-n-half to the skillet, whisking as you pour. Simmer the jalapeno cream sauce for 2 to 3 minutes to thicken slightly. Add chopped cilantro and keep warm.

Slice venison tenders into 1" thick medallions. Serve medallions warm topped with the jalapeno cream sauce.

