Smokin’ Joe Lasher’s Grilled Venison Loin with Apple and Wild Blueberry Sauce

Prep time: 20 mins

Cook Time: 20 mins

Serves: 4

Ingredients:

1.5 lb venison loin

1 tbsp olive oil

1 bunch fresh thyme

2 red apples, sliced

1 tbsp salted butter

1 tsp salt

1 tsp pepper

Blueberry Sauce

2 tbsp minced shallot

1 tsp fresh, minced garlic

1 cup dry red wine

1 cup beef broth

¾ cup frozen blueberries

¼ cup blackberry preserves

Instructions:

1. Prepare gas or charcoal grill for medium high heat, direct and indirect cooking.
2. Trim and dry venison loin. Coat with olive oil, then liberally coat with salt and pepper. Let set at room temperature for 30 minutes.
3. Seer all sides of venison loin over direct heat, 2 minutes per side, then move to indirect heat and close lid. Cook over indirect heat until internal temperature of 135° F for med-rare. Remove and cover loosely with foil and let rest for 10 minutes before slicing.
4. While venison loin is cooking, prepare blueberry sauce. Sauté onions and garlic over medium heat until onions are translucent, approx. 5 minutes. Season with salt & pepper.
5. Add red wine and beef broth and let simmer until reduced to about 1 cup of liquid.
6. Add blueberries and blackberry preserves, stirring occasionally for up 5-6 minutes. Remove from heat and pour into a bowl and set aside
7. In clean skillet, heat butter and add apple slices. Toss in butter and sear apples until they turn golden and start to soften.
8. Slice venison loin into medallions and plate with apples and top with warm blueberry sauce.