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Fossil Farms Grilled Venison Tenderloin with Orange and Apricot Mostarda

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Ingredients

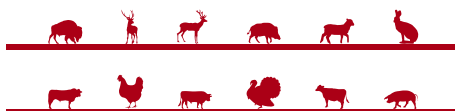
- 1 package [Fossil Farms Venison Tenderloin](#)
- 2 whole oranges, segmented and juice reserved
- 6 oz. dried apricots, chopped medium sized
- 1 tbsp. whole grain mustard
- 1 tbsp. olive oil
- 1 tbsp. chopped ginger
- 3 tbsp. water
- 2 tbsp. sugar
- 1 tbsp. butter
- ¼ cup dry white wine
- 1 tbsp. white vinegar

For the Mostarda

In a small saucepan, combine the apricots, ginger, water, sugar, wine and vinegar. Cook on medium low heat until apricots have softened and most of the liquid is absorbed. Stir in the oranges, mustard and butter; simmer until mostarda reaches a jam like consistency, 3-5 minutes. Serve warm or at room temperature.

For the Venison

Remove the venison from the package and pat dry. With a boning knife, remove any excess silver skin or fat. Season with oil, salt and pepper. Heat grill to 450 degrees. Grill Venison Tenderloin until medium rare or 5-6 minutes a side. Let rest 7 minutes and slice to serve.



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