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# Venison Medallions

Servings: 6

**12 3 ounce Cervena venison medallions**  
**salt and pepper, to taste**  
**2 tablespoons olive oil**  
**1/2 cup onion, minced**  
**1 clove garlic, slightly crushed**  
**1 cup mushroom, sliced**  
**1/4 cup marsala wine**  
**1/2 cup demi glace**  
**1/4 teaspoon Herbes de Provence**  
**1/2 cup Roma tomatoes, diced**  
**1 zucchini squash, cut in ribbons**  
**1 yellow squash, cut in ribbons**  
**1 1/2 pounds pasta, cooked and drained**

Season venison medallions with salt and pepper. Add olive oil to a hot skillet. Sear medallions over very high heat, about 3 minutes. Do not over cook. Leave the medallions medium rare for optimal tenderness. Remove from pan to rest in a warm place.

Add the onion and garlic clove to the pan. Sauté for several minutes until the onions become transparent. Remove and discard the clove of garlic. Add the mushrooms and sauté for 1 minute. Deglaze the pan with marsala wine and demi glace. Add the Herbes de Provence, tomatoes and squash. Simmer for 1 minute. Add the venison medallions to the pan, just long enough to warm.

*Serving Ideas: Serve over pasta.*

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**Wild Game Entrees**