

Maple Juniper tenderloin with chocolate infused red wine au jus

Ingredients:

1/3 cup pure maple syrup
3 tbsp juniper berries
2 tbsp chopped fresh thyme leaves
3 cloves garlic, minced
1 venison loin or beef tenderloin (about 2 lbs/1 kg)
Pinch each salt and freshly ground black pepper

Chocolate Infused Red Wine Jus:

1/3 cup butter
1 carrot, chopped
1 onion, chopped
1 leek, white and light green part, thinly sliced
2 bay leaves
3/4 cup Red wine
2 cups beef stock
3 oz 90% dark bittersweet chocolate
1 tbsp red wine vinegar

Combine maple syrup, juniper berries, thyme and garlic. Marinate tenderloins in mixture for half an hour. Season with salt and pepper and roast in 450 oven for 10 minutes. Reduce oven temperature to 275 and roast for an hour. Slice and let rest. Internal temperature should be 145

Chocolate Infused Red Wine Au Jus: Melt 2 tablespoons of butter over medium high heat and sauté carrots, onion, leeks and bay leaves--until softened and brown. Add wine and simmer until reduced by half. Add beef or venison stock and bring to a simmer for 10 minutes. Strain into a clean saucepan. Whisk in chocolate and rest of butter until smooth.