

Venison with Asian Pear Wine, Asian Pear Rice Pilaf and Butternut Squash

Venison with Subarashii Kudamono Asian Pear Wine Sauce

4 5oz. portions of venison (steaks or loin work best)
1 Tbsp. Olive Oil
Salt and Pepper, to taste
2 Tbsp. butter
¼ c. dried Cranberries
1 ½ c. Subarashii Kudamono Asian Pear Table Wine
Slurry, as needed. See note below.

- In a medium sauté pan, heat the butter over medium low heat. When the butter is melted, place the venison in the pan. You want to cook this low and slow. It will take about 7-10 mins per side on low-medium heat.
- After it reaches about a medium cooking temperature, remove from the pan, cover with aluminum foil, and let stand for about 10 minutes.
- Increase the heat to medium-high and add the dried cranberries. Stir until the cranberries just take on a little color. Add the Asian Pear wine, bring to a boil, and thicken with a tbsp. or so of slurry.
- When the Venison has rested, serve with the Subarashii Kudamono Asian Pear Wine sauce.

NOTE:

“Slurry” is a mixture of cornstarch and cold water. You want to mix enough cornstarch in so that it reaches the color of milk. This will thicken the chicken stock into a gravy, but it must come to a full boil to thicken fully. A little bit goes a long way, so start with a little, then add as you go.

Roasted Butternut Squash

3 c. peeled and diced Butternut Squash
2 Tbsp. Olive oil
Salt and Pepper, to taste

Preheat oven to 350 F.

On a baking sheet, combine the butternut squash, olive oil, salt and pepper. Bake for 45 mins, until the butternut squash is tender.

Asian Pear Rice Pilaf

1 ½ Tbsp. Olive Oil

¼ c. minced onion

1 ¼ c. fresh, Subarashii Kudamono LilySan Asian Pear, medium dice

1 c. long grain rice

2 c. Vegetable Stock

Salt and Pepper, To Taste

1 Tbsp. Lemon Juice

1 Tbsp. Fresh Parsley, Chopped

- In a medium, oven-safe saucepan, heat the olive oil, then add the minced onion. Cook over medium heat, stirring occasionally. Cook until the onions become translucent.
- Add the LilySan Asian Pear and cook for another 2 minutes, stirring. Add the rice and cook until the rice becomes opaque.
- Add the vegetable stock, salt, and pepper, then cover and place in the oven for 18 mins, until all the liquid is absorbed.
- Remove from the oven, fluff with a fork, and add the lemon juice and parsley. Stir to combine. Serve with venison & roasted squash.