

Venison Noisette on Wild Rice – Gibbs-California Wild Rice

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Yield: 6 Servings

Recipe courtesy of: California Wild Rice Advisory Board

Ingredients

1 [large head cabbage](#) *sliced*

5 cups [California Wild Rice](#) *cooked*

[salt and pepper](#) *to taste*

2 lbs [boneless venison fillet](#)

2 tbsp [olive oil](#)

[Marsala cream sauce:](#)

10 [juniper berries](#) *crushed*

1 cup [cream](#)

1/2 cup [marsala wine](#)

Instructions

Blanch cabbage in salted water 1 minute; drain. Add wild rice, salt and pepper; keep warm

Brown venison in oil on all sides. When medium rare, season with salt and pepper, remove from pan and wrap in aluminum foil to rest 15 minutes.

Sauce: In same pan, lightly brown juniper berries, add wine and then cream. Reduce liquid slightly (approximately 5 minutes); adjust seasonings.

To serve: Slice venison and arrange on plates with wild rice mixture. Spoon sauce over meat; serve immediately.

Course: [Entrée](#)