

Garlic and Pepper Venison Steak with Onion Sauce

1 (1 1/2 lb.) venison round steak	1 tbsp safflower oil
1 large garlic clove, minced	2 garlic cloves, minced
2 tsp ground pepper	1 tbsp sugar
1 1/2 lbs. onions, thinly sliced and halved	1 tbsp red wine vinegar
3 bay leaves	salt
1 cup dry red wine	pepper

Place venison steak in a large glass baking dish. Combine 1 garlic clove and pepper. Rub each side of the steak with 1/2 the spice mixture. Sprinkle with onions and bay leaves. Pour wine over steaks. Refrigerate overnight.

Remove steak from marinade and reserve marinade. Heat safflower oil in heavy skillet over medium heat. Add marinade and remaining 2 garlic cloves. Cook until onions are just tender and all of the liquid is absorbed, stirring frequently, about 35 minutes.

Stir in sugar and cook 5 minutes. Add 1 tbsp red wine vinegar. Taste and add more vinegar if desired. Season onion marinade with salt and pepper. Remove the bay leaves.

Heat a heavy skillet over medium-high heat or preheat the broiler. Add the venison steak and cook to desired doneness, 8 to 10 minutes per side for medium-rare. Remove steak from skillet. Let stand 5 minutes. Cut diagonally into thin slices. Serve immediately with onion marinade.

Serving Size: Serves 6