

Venison in Cream Sauce

8 venison scallops, cut 1/2 inch thick and pounded 1/4 inch thick
3 Tbsp. butter
1 Tbsp. olive oil
2 Tbsp. finely chopped shallots
1/2 c. dry white wine
1/2 c. heavy cream
Salt and pepper
Flour
Lemon juice
Parsley and lemon slices for garnish

Season venison scallops (about 1 ½ pounds of meat) with salt and pepper. Dredge venison in flour for a light, even coating. Melt butter and oil over moderate heat in a 10-inch skillet. Brown scallops for 3 minutes on each side and then remove from pan. Pour off oil, but leave a thin film in the skillet. Stir in the shallots and cook for up to one minute. Pour in wine and bring to a boil, scraping up brown bits from the bottom of the skillet. Boil for 2 or 3 minutes until the wine is reduced by half. Reduce heat, add the cream and simmer, stirring constantly, for 3 to 5 minutes, or until sauce thickens. Season to taste with lemon juice, salt and pepper. Return scallops to the pan, basting with sauce, and cook until heated through. To serve, center the scallops on a heated platter and garnish with parsley sprigs and lemon slices. Pour the sauce over the scallops and serve.