

Venison Parmesan

4 six oz portions of venison

$\frac{3}{4}$ cup fine breadcrumbs

$\frac{1}{4}$ tsp. salt

$\frac{1}{4}$ tsp. pepper

1 egg beaten

$\frac{1}{3}$ cup vegetable oil

2 cup tomato sauce

24 oz. diced tomatoes

1 cup grated parmesan cheese

1 cup grated mozzarella cheese

Place each piece of venison between 2 pieces of plastic wrap. Flatten each with a meat mallet to approx. $\frac{1}{4}$ inch thickness. Combine breadcrumbs, salt and pepper. Dip venison in beaten egg and coat with breadcrumbs. Place on baking sheet, cover with plastic wrap and chill for 10 minutes. Remove from refrigerator and sauté in oil on medium heat 5 minutes per side or until golden brown. Remove venison from skillet and place in baking dish. Spoon sauce and diced tomatoes over venison. Sprinkle parmesan cheese over the venison pieces. Bake at 375 degrees for 15 minutes. Sprinkle with mozzarella cheese and bake an additional 5 minutes or until cheese melts and sauce is bubbly. Place over cooked spaghetti noodles for serving.