

# Aurgula Salad with Bacon Apple Vinaigrette

6 oz. bacon  
2 apples of choice  
Half cup walnuts  
8 oz. of goat cheese  
1 bulb of garlic  
1 bunch of thyme  
1 shallot  
Arugula as needed (about 4 cups)  
3 eggs  
4 tsp. black pepper  
Half tsp. star anise  
1 cup of sherry vinegar  
1 cup apple juice  
1 venison tenderloin

Slow roast venison tenderloin at 150 degrees. Time depends on size of portion and wellness desired – rare, medium, medium well or well done. Cook to temps in the 120 range for rare and up to 175 for well done.

Take the bacon; render the fat in a sauté pan; strain grease from meat; set aside

Take the thyme; remove the leaves from stem; fine dice on the shallot

Shred the apples on a box grater; put into water and set aside

Take roasted garlic; mix with goat cheese to taste to make fumage

In a mixing bowl, take the shallot apple thyme, add 2 T sherry vinegar and apple juice to taste

Heat up bacon fat to a liquid; add to the mixture of herbs and apples; whisk until combined

Take walnuts and egg whites; combine until glazed and bake in the oven at 325 until crisp

Take arugula – wash and dry it; place on plate with cheese mixture; toss with walnuts and put the vinegar on top

Take slow roasted tenderloin and sear cut; place on top of salad