

Fried Venison with a Jalapeno Honey Mustard Sauce

3 - 3 oz venison steaks	1 cup lettuce
2 cups flour	1/2 cup red onion, sliced thin
2 eggs, beaten	1 tomato, medium ripe, sliced
1 cup bread crumbs	2 oz pommery mustard
2 - 12 oz flour tortillas	2 oz honey
1/2 cup roasted corn kernels	1 tsp jalapeno, minced
1/2 cups black beans, cooked	

Preheat 6 cups vegetable oil to 350 degrees. Season the venison with salt and pepper. Coat the venison in flour, shaking off excess, and transfer to a shallow bowl with the beaten eggs. Roll the venison pieces in bread crumbs and deep-fry the venison until golden brown.

Transfer venison to a 350 degree oven until medium rare, 3 to 5 minutes. Serve with Jalapeno Honey Mustard Sauce (see recipe below) and garnish with flour tortillas, roasted corn, cooked black beans, sliced red onion, and tomato slices.

Jalapeno Honey Mustard Sauce: Combine pommery mustard, honey, and minced jalapeno together. Serve with Fried Venison.

Serving Size: Serves 2