

## Roast Rack of Venison w/Creole Mustard

3 1/2 lb. venison rack  
4 oz. creole mustard  
4 oz. fig preserves  
1 lb. fresh bread crumbs

3 garlic cloves, crushed  
3 oz. olive oil  
3 oz parsley, chopped  
Cracked pepper and salt to taste

Season rack with salt and pepper

Place rack in roasting pan and sear

Remove, cool and set pan aside

Mix mustard and preserves

Rub meat down with mixture

Mix bread crumbs, salt, pepper, garlic, parsley, and olive oil.

Taste for proper seasoning and pack this on the fig and mustard loin.

Roast at 350 degrees, until medium rare (125 degree internal temperature) for 30 minutes. Do not overcook. The rack must be served medium rare or rare.