

Venison Nicholas

1 Lbs. of Venison cutlets

Salt and freshly ground black pepper

1/2 cup all-purpose flour or corn starch for gluten-free

Up to 1/2 cup olive

8 ounces container of mushroom, sliced and cleaned

2 tablespoons butter

1/2 cup sweet Marsala wine

1/4 cup chicken stock

1/4 cup sherry or dry white wine

Garnish with chopped parsley

Place plastic wrap over cutlet and pound each one flat using a meat tenderizer/mallet until they are about a quarter inch thick. Season a good amount of salt and pepper on both sides of each piece.

Place some flour on a plate and dredge each piece of venison in it.

Heat the oil over medium-high heat and when the oil is hot fry each piece of venison for 3-4 minutes on each side until they are golden brown (this may require you to do this in 2 batches). Remove venison and place them on your serving platter covering them with foil. Carefully soak up any remaining oil with paper towels and discard

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Reduce the heat to medium and add butter and mushrooms. Sauté mushrooms for 4-5 minutes making sure to season them with salt and pepper lightly. Add marsala wine, sherry, cream, and chicken stock allowing the liquid to reduce slightly – approx. 3 minutes. Pour mushrooms and sauce over venison and serve.