

ELK TENDERLOIN

INGREDIENTS

CANDIED WALNUTS

1 ½ C raw walnuts

½ C Granulated Sugar

1 pinch kosher salt

OTHER

16 oz elk tenderloin

2-3 T olive oil

½ C crème fraîche

1 each small horseradish root

2 T chopped fresh chive

For the Candied Walnuts:

Preheat oven to 350 degrees. Spread the walnuts on a sheet pan, and toast them for about 5 minutes. Set them aside to cool.

Put the granulated sugar in a small sauce pot over medium heat. As the sugar begins to melt, stir it gently with a wooden spoon. Continue cooking the sugar for about 2 minutes, stirring it frequently, until the sugar caramelizes to a medium-brown color.

Add the toasted walnuts to the pan, and stir them immediately to coat them with the caramelized sugar. Pour the sugar-coated walnuts onto a sheet pan that you have lined with either a silicone baking mat or parchment paper, spreading them out so they are separated from one another. Sprinkle the candied walnuts with a pinch of kosher salt and allow them to cool.

ASSEMBLY

Rub the elk tenderloin with olive oil, and season it with salt and pepper. Grill the elk to your desired temperature. (Medium rare delivers the best flavor and is the easiest to eat.) Cut the meat into ¾-inch cubes.

Using small bamboo skewers, spear 1 or 2 cubes of elk onto each skewer, and place them on a serving platter.

Whip the crème fraîche with an electric mixer until it is thick, like whipped cream. Put the whipped crème fraîche into a small ziplock bag, and cut about 1/8 inch from one of the bag's corners. Squeeze about 2 teaspoons of crème fraîche onto each cube of skewered elk. Using a microplane grater, shave as much fresh horseradish as you prefer over the top of each one.

Shave or finely chop the candied walnuts with a knife, and sprinkle about ½ teaspoon of the nuts onto each canapé. To finish, scatter a few chopped fresh chives over the top of the canapés, and serve.

SERVES

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