

VENISON WELLINGTON

WITH BACON WRAPPED ASPARAGUS

CATEGORY:
ENTREE

PREP TIME:
45 MINUTES

COOK TIME:
25-35 MINUTES

Ingredients

- ☐ 1 lb asparagus
- ☐ ½ lb thick-cut bacon
- ☐ 8 oz chopped portobello
- ☐ mushrooms
- ☐ 4 garlic cloves
- ☐ ½ cup olive oil
- ☐ 1-1.5 lb venison loin
- ☐ 1 tsp red pepper flakes
- ☐ ½ tsp garlic powder
- ☐ Salt and pepper, to taste
- ☐ 1 sheet puff pastry
- ☐ 2 eggs

Directions

- Sit out one sheet of puff pastry from freezer.
- Sit out venison loin. Pat dry with paper towel. Drizzle a little olive oil to coat.
- Add salt, pepper, garlic powder and red pepper flakes to loin and sit aside for 39 mins.
- Preheat oven to 425°F.
- While loin is sitting, chop up mushrooms, garlic gloves, ¼ cup of olive oil, salt and pepper. You can use a blender for this.
- Add one egg and pulse until the mixture comes together.
- Unroll puff pastry sheet.
- Lay down 6 pieces of uncooked bacon on puff pastry.
- Add mushroom mixture to cover bacon.

Virginia Wine Pairing

VINTNERS RESERVE ABOVE GROUND WINERY

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Directions continued

- Next add venison loin on top of mushroom mixture.
- Roll up puff pastry, and seal ends. Try to have the seam on the top and bottom. Place on a foil lined baking sheet.
- Mix one egg and brush the egg wash to cover the pastry.
- Add a little salt to puff pastry as well.
- Cut tough end of asparagus off.
- Take 6 to 8 pieces, sealed and piece of bacon around and place in baking dish.
- Make 4 to 5 bundles.
- Coat with a 1/4 cup of olive oil, along with salt and pepper.
- Place baking dish with asparagus and baking sheet in oven. Asparagus should be done in 20 mins.
- At this point using a digital thermometer, check internal temp of loin. You want it to be 120 degrees. May take up to 30 mins depending on thickness of loin.
- Once loin hits 120 degrees, let rest for 10 mins. Once rested, use a sharp knife and cut into 1.5" slices. Serve immediately and enjoy a dark full bodied wine and enjoy!



VIRGINIA WINE
**HARVEST
PARTY**

| Submitted By **CHRIS F**