

Baked Venison Steaks in Whiskey Sauce

Recipe by: [ChefLuigi](#)

You start with bacon, finish with whiskey, and end up with great venison steaks.

Ready in **2 hours 15 mins**

Ingredients

Serves: 6

- 2 ounces bacon, chopped
- 6 venison cutlets
- 1 onion, chopped
- 2 carrots, chopped
- 2 stalks celery, chopped
- Juice of 1 lemon
- 1 teaspoon dried thyme
- Salt and pepper, to taste
- 3 tablespoons butter
- 2 tablespoons flour
- 1 cup beef stock
- 2 tablespoons whiskey
- 1 tablespoon cranberry sauce

Preparation method

Prep: **15 mins** | Cook: **2 hours**

1.

Preheat oven to 350 degrees F.

2.

In a large Dutch oven over medium heat, cook the bacon in the butter until the fat is rendered, about 6 minutes. Then drizzle the venison with about half of the lemon juice and sear in the Dutch oven. Remove from pan and keep warm.

3.

Cook onion, carrots, and celery in pan juices and remaining oil. Sprinkle with flour and salt to taste, then pour in the beef stock and the whiskey. Bring to a low boil, replace venison, and cover.

4.

Place in oven and bake for 1 1/2 hours. Remove meat and vegetables from pot, and add the remaining lemon juice and cranberry sauce. Thicken over medium heat and serve with the roast.

Courtesy of www.mantestedrecipes.com