

Chef Todd's
Venison & Fish Recipes
Faithful Fishermen – January 18, 2010

Booner Bleu Sliders

Oven – 400 Degrees/Stove Top/Grill
Ground Venison – Seasoning of your choice
Dice Onions (optional)
Red & Green Peppers cut up (optional)
Make Venison Patties
Bleu Cheese Sauce
Mix Ingredients Below In Saucepan
1 Cup Crumbled Bleu Cheese
Dash of Salt & Pepper
½ Quart of Heavy Cream
Low to Medium Heat – Whisk until thickens
Pour Amount of Sauce over Burger you desire.

Venison Diane

Venison Back Straps/Loins-Seasoning of your choice
½ Onion Diced (Medium Dice)
Cup of Mushroom – Diced or Quartered
On Stand by – Worcestershire Sauce
1 Tsp Dijon Mustard
½ Cup Drambouie or Red Wine
1 Jar of Beef Gravy (1 Jar per 2 People)
Pan/Cast Iron Skillet
Olive Oil – Pour into Pan/Skillet
Cut Venison into Small Steaks and throw into skillet
Cooking halfway to desired temperature
Add mushroom and Onions to skillet
Flip Venison to other side
Season Vegetables
Add Heavy Dashes of Worcestershire Sauce
Add Dijon Mustard
Stir Everything
Lift Handle of Skillet off of Stove & Add Drambouie/Wine
(Caution: There will be a brief heavy flame)
Lower Skillet back down
Add Gravy
Re-Season All in Skillet
Let simmer a bit
Garnish w/Green Onions

Tater Chip Cats

Catfish Fillets
Bowl 1 – Flour with Season of Choice
(Chef Todd prefers Old Bay Seafood Seasoning)
Bowl 2 – 6 Eggs beaten with a touch of Milk
Bowl 3 – ½ Large Bag of Potato Chips Smashed (Cajun?)
Take Catfish Fillets and pat dry with Paper Towel
Dip Fillets in Flour Mixture (Shake Off Excess Flour)
Dip into Egg Mixture
Then Dip into Smashed Potato Chips
Press down firmly on both sides of fillet
Bake or Fry

Salmon Almandine

Salmon Fillets (Pan sear, broil in oven, or grill until done)
Sauce
In a Small Skillet
¼ Stick of Real Butter Melted
¼ to ½ cup Sliced Almonds
Salt & Pepper
Lift Handle of Skillet off of stove & Add 2/3 Cup
Amaretto (Caution: Will Flame Briefly)
Add ¼ to ½ Cup of Heavy Cream
Add another ¼ Stick of Butter
Simmer for 5 Minutes
Serve with Carrots, Zucchini, or Squash