



THE PERRINS
Rainy Pass
LODGE

A L A S K A



MOOSE MARSALA

Serves 6

This recipe is quick & delicious!

You can easily substitute the Moose for Venison, Elk or Beef.

Pairs well with mashed potatoes and roasted Asparagus.

Ingredients:

1-1/2 lbs. moose tenderloin or backstrap
3/4 Cup flour
1 tsp salt
1 tsp garlic pepper
2 Tbls Butter
2 Tbls Extra Virgin Olive Oil
6-8 fresh mushrooms (sliced)

4 - 6 Garlic Cloves, chopped
1/2 cup Marsala Wine (can use apple juice
for non-alcohol)
1/2 Cup Beef Broth
2 tsp lemon juice
4 green onions, chopped

Directions:

Trim any fat from Meat and cut into 1/4" slices.

Whisk together flour, salt & garlic pepper. Dredge meat into flour mixture, set aside on dish.

Melt butter & olive oil in large skillet On Med-High heat, add Meat to pan and Brown about 1 minute, turn meat over then add garlic & mushrooms to pan.

Sauté for a minute, add Marsala wine, beef broth & lemon juice to pan, mix well.

Simmer for 10 - 15 minutes – mix in 1/2 of chopped green onions.

To serve, pour pan juices over meat – sprinkle with remaining green onions. Enjoy!!