

Dutch Baby with a Creamy Chanterelle & Venison Sauce



PREP TIME
15 minutes

COOK TIME
30 minutes

READY IN
30 minutes



SERVINGS
4-6

**FOREST
INGREDIENTS**
Chanterelles
Venison

Ingredients

For dutch baby:

3 eggs

½ cup flour

½ cup milk

1 tsp garlic powder

1 tsp dried thyme

¼ cup butter

For sauce:

6 oz. venison steak, grilled

2 cups chanterelle mushrooms, diced

1 tbsp butter

Steps

- Preheat oven to 425°F.
- Whisk eggs, flour, milk and seasonings in a batter bowl until well blended.
- Melt butter in a large skillet over medium high heat, making sure it doesn't burn.
- Pour batter into the skillet and bake for 15 minutes or until golden and puffy.
- Lower oven temperature to 300°F and bake for 5 minutes longer.
- Remove from oven, cut into wedges and serve immediately with Chanterelle & Venison sauce.
- Slice cooked venison steak into thin slices. Set aside.
- Clean chanterelle mushrooms well. Slice into bite size chunks.
- Place mushrooms in a pan over medium-high heat and cook until most of

FOREST FRESH ALASKA

2 tbsp finely minced white onion
2 cloves garlic, minced
¼ cup white wine
1 cup evaporated milk
¼ tsp dried thyme
½ tsp cracked black peppercorns
1 tsp chicken Goya Adobo seasoning

the moisture is cooked out. Transfer to a bowl.

- In a large pan, sauté butter, onion and garlic until tender, about three minutes over medium-high heat. Add wine, milk, thyme, peppercorns, adobe seasoning, mushrooms, and steak. Bring to a simmer. Reduce heat to low and cover, continuing to cook for ten minutes, stirring occasionally. Remove lid and continue to cook for five more minutes. Adjust thickness of sauce by adding more milk to thicken the sauce or more wine to create a thinner sauce.

Notes

I used gluten free flour, as well as canned milk. Feel free to substitute the milk with heavy cream. If you don't have Goya Adobo seasoning, use chicken bouillon granules.