
Grilled Elk Steaks with Blackberry-Shiraz Sauce

*Paired with Greg Norman Estates Limestone Coast Shiraz-Cabernet

Serves 4

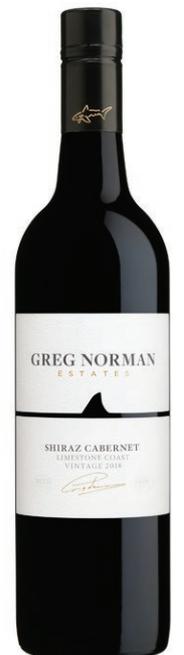
2.5lbs of Elk (Choice of tenderloin or steaks)	1 small shallot, small dice
2 cups fresh blackberries, cleaned	2 cups of Shiraz
1 Tbsp fresh thyme	1 Tbsp butter
1/2 Tbsp fresh rosemary	Olive oil
2 cloves of garlic, smashed	Salt and pepper

To prepare Blackberry sauce....

In medium sauce pan, add the blackberries, thyme, rosemary, garlic and shallot. Season with salt and pepper and cook over medium heat until slight simmer. Reduce heat and let lightly simmer for 20-25min. You want the blackberries to start breaking down. You can even take the back of a spoon and mash the blackberries in the pan to get juices flowing. Strain the blackberry sauce to have a smooth and clean sauce. Can let simmer a bit longer if consistency is not yet right. Add butter at end and stir to melt into sauce. You want it thicker than it started out as and where it will easily coat the back of a spoon.

Generously season the elk with salt and pepper. Over hot grill, place elk and cook according to size/thickness of each steak. The thicker the steak, the longer it will take to cook. Turn elk and grill on other side. Remove when just done and set aside to continue cooking and let juices settle.

Once elk has sat off grill for approx. 5min, cut the steaks or tenderloin against the grain and plate. Generously spoon the sauce over the elk and serve.



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