

KOHLER FOOD & WINE

CRISPY VENISON WITH TAMARIND CHUTNEY

Andrew Zimmern

Yields: 4 servings

Venison

2 pounds venison loin, backstrap, or ribeye

Seasoning blend

Oil for frying

Tamarind chutney

Cut 2 pounds of venison meat into 1"-1½" cubes. Let it come to room temperature. (Bigger is better, aiming for a golden crust and medium-rare center.)

Allow for 8-10 ounces per person as a game day snack or lunch item.

Toss generously to coat with the spice mix and let sit for 10 minutes.

Heat oil to 400°F. Fry in batches, making sure to not crowd the pan.

In just a few minutes they will develop a great crust and be almost medium rare. Fish out the batches when they are medium rare at most and toss or sprinkle with more of the seasoning blend. Set aside to keep warm and serve with chutney when you are done frying.

1 plate these on a large leaf on a big plate with toothpicks and bowl of the chutney for dipping.

Seasoning Blend

Make and keep on hand for noodles, stir fries, etc.

5 tablespoons Sichuan peppercorns

8 tablespoons cumin seeds

3 tablespoons fennel seeds

4 tablespoons coriander seeds

3 tablespoons white peppercorns

2 tablespoons ground cinnamon

2 tablespoons sea salt

½ cup dried chiles (arbol chiles are readily available and work well)

Combine everything but cinnamon and salt in a small pan and toast over medium heat.

Pulse to grind well in a spice grinder. Place mix in a bowl, adding the cinnamon and salt. Store in a glass jar.

Tamarind Chutney

2 bunches fresh cilantro

2 bunches fresh mint

3 tablespoons lime juice

½ cup tamarind purée

2 teaspoons sea salt

3 tablespoons brown sugar

1 jalapeño, cleaned, stems and seeds discarded

Purée in a blender by pulsing until just homogenous, don't over mix.

Taste and adjust for tamarind/sweetness and salt (should look like chimichurri).