



## Rack Of Venison Stuffed With Pecans, Currants, Sausage, And Pears

Bon Appétit | January 2006

Bruce Aidells and Nancy Oakes

Makes 4 to 6 servings.

### ingredients

- 5 tablespoons olive oil, divided
- 1 cup chopped onion
- 4 ounces sweet Italian sausages, casings removed
- Roasted Bosc Pears
- 1/2 cup pecans, toasted
- 1/3 cup dried currants
- 1 teaspoon chopped fresh rosemary
  
- 1 2 1/2-pound rack of venison, frenched (8 bones)
  
- 2 medium onions, thinly sliced
- 2 heads of garlic, cloves separated, root ends trimmed, unpeeled
- 6 fresh rosemary sprigs
- 1 bunch fresh thyme

### preparation

Heat 1 tablespoon oil in medium skillet over medium heat. Add chopped onion; sauté until translucent, about 7 minutes. Add sausages. Sauté until brown, breaking up with spoon, about 5 minutes. Using slotted spoon, transfer mixture to medium bowl, then add pears, pecans, currants, and chopped rosemary. Season with salt and pepper. (Can be made 4 hours ahead. Cover and chill.)

Using long thin knife, make 1 cut through center of eye of venison. Rotate knife 90 degrees and insert again, creating an X through center. Insert handle of long wooden spoon through X; roll handle to create 1- to 2-inch-diameter cavity. Stuff with filling.

Preheat oven to 425°F. Arrange sliced onions, garlic, and herbs in roasting pan. Toss with 3 tablespoons oil. Rub venison with remaining 1 tablespoon oil; sprinkle with salt and pepper.

Heat large skillet over high heat. Add venison; cook until brown on all sides, about 5 minutes. Place venison atop vegetables in pan. Roast until thermometer inserted into center registers 120°F for rare, about 20 minutes. Let stand 10 minutes. Carve between bones; serve with vegetables.

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