



Venison Chops With Blackberry Compote

Gourmet | April 2004

Adapted from chef Dean Brunner
Cuvée, Fredricksburg, TX

In this dish, the richness of the venison is balanced by the sweet-tart fruit compote.

Active time: 40 min Start to finish: 45 min

Makes 4 servings.

ingredients

For compote

2 tart apples such as Granny Smith, cut into 1/3-inch dice
1 cup brandy
1/4 cup sugar
4 cups blackberries (1 lb), halved lengthwise
1 tablespoon unsalted butter
1 teaspoon thinly sliced fresh mint

For venison

8 (3- to 4-oz) venison rib chops or 1 (8-rib) rack of venison* (1 1/2 to 2 lb), cut into 8 chops
2 tablespoons finely chopped fresh rosemary
1 teaspoon salt
1 teaspoon cracked black pepper
2 tablespoons vegetable oil

preparation

Make compote:

Bring apples, brandy, and sugar to a boil in a 3-quart heavy saucepan, stirring, then boil until liquid is reduced to about 1/4 cup, about 12 minutes. Stir in blackberries and remove from heat.

Cook venison and finish compote:

Put oven rack in middle position and preheat oven to 500°F.

Pat chops dry, then stir together rosemary, salt, and cracked pepper and rub all over chops.

Heat 1 tablespoon oil in a 10-inch heavy skillet (preferably cast-iron) over moderately high heat, then sauté 4 chops, turning over once, until well browned, about 4 minutes total.

Transfer to a shallow baking pan.

Cook remaining 4 chops in remaining tablespoon oil in same manner.

Roast chops in oven until medium-rare, about 3 minutes.

Let chops stand, loosely covered with foil, 5 minutes.

While chops stand, reheat compote over moderately low heat, gently stirring occasionally, until hot, then gently stir in butter, mint, and salt and pepper to taste.

Serve chops with compote.

Cooks' note:

Compote (without butter and mint) can be made 2 hours ahead and kept, uncovered, at room temperature.

Stir in mint, butter, and seasoning just before serving.

*Available at some specialty foods shops and D'Artagnan (800-327-8246).