

Elk Tenderloin—Blue Cheese

Recipe of Steven Hilfer, Chef at the Touchmark Restaurant in Appleton.

1 whole elk tenderloin
Olive Oil
4 large onions
2 Tbsp butter
Blue Cheese
Garlic
Salt and pepper to taste

Remove any silver skin from tenderloin. Rub tenderloin with olive oil, garlic, salt and pepper. Cover and refrigerate for 24 hours. Julienne 4 large onions and sauté in butter until brown and caramelized. Cut tenderloin to preferred size filet. Grill or broil. Just before they are done, cover with blue cheese and melt under broiler. Top cheese with caramelized onions and serve.

Grilled Blue Cheese Elk Burgers

2 lb Ground Elk Hamburger
1 Tbsp Olive Oil
1/3 cup chopped Shallots
1 & 1/2 tsp Worcestershire Sauce
2 large heads of Roasted Garlic (use paste only)
1 Tbsp Dijon Mustard
4 Tbsp. Blue Cheese
1/2 tsp. salt
Ground pepper to taste

Mix ingredients in mixing bowl and form 6 patties. Refrigerate for 45 min. Pre-heat grill to medium heat, and oil the grill surface lightly. Brush top of patties with light coating of oil. Place burgers oil-side down onto grill. Flip every few minutes until well done. Total cooking time is 16-18 minutes. Burger is done when fork stuck into burger is firm and you are able to lift burger easily.

Steaks in Garlic Lime Marinade

Recipe adapted from Steve Raichlen's 'The Barbecue Bible'

4 6-8 oz. elk steaks—round or sirloin 1/2 inch cut
4 cloves garlic, peeled
1/2 cup of fresh lime juice or sour orange juice
1/2 tsp ground cumin
4 Tbsp extra-virgin olive oil

2 large onions, cut crosswise into 1/2 inch slices
Salt and freshly ground pepper

Combine garlic, 1 tsp salt, 1/2 tsp pepper and 1/2 tsp ground cumin in a mortar and pound into a paste, working in 1/2 cup lime juice and 2 Tbsp of olive oil (or use of food processor or blender and form a smooth puree). Add more salt and pepper to taste. Spread half of this marinade over steaks and let marinate for 1/2 hour in the refrigerator. Preheat grill to high. Grill direct.

Brush oil on grill. Brush onions with remaining olive oil. Place steaks and onions on the hot grate. Grill steaks 2-3 minutes per side for medium rare, basting with the remaining marinade. Grill onions 3-4 minutes per side, seasoning with salt and pepper.

Transfer steaks to a platter and brush with marinade. Let stand 3 minutes before serving. Serve with grilled onions on the side.

Grilled Elk Hamburgers

1 lb Ground Elk Hamburger
1 Tbsp Olive Oil
1/4 Onion Chopped (medium)
1 Egg
1/2 tsp Worcestershire Sauce
1 Tbsp Milk
1/2 tsp Garlic Powder
1/2 tsp Mrs. Dash (original blend) or to taste
Salt and Pepper to taste

Mix ingredients in mixing bowl and form 4 patties. Grill or broil until burger cooked as desired. Do not overcook. Burger is done when fork stuck into burger is firm and you are able to lift burger easily.