

Mary Bigalke - Mom's Fillet with green peppercorn sauce

Pepper Sauce or buy Ina Parman

1/2 onion finely chopped. Fry in butter, add a clove of garlic

Add 1 cup of beef stock with 1 stock cube

1 cup white wine

1 + 1/2 cup cream

Add 1/3 bottle green peppercorns

Slowly reduce, do not boil it will separate (3 hours)

Thicken with flour if necessary

Venison Fillet

Salt and pepper

Cover with whole grain mustard

Throw mixed herbs in

Wrap in bacon

Throw a little bit of red wine

Olive oil

Method

200 Degree Oven

1/2 hour - max 45 min

Throw cooking juices in sauce (add slowly to taste, don't add all at once)