



### Marinated Venison Steaks with Chimichurri

#### Marinade

½ cup olive oil  
1 Tbsp fresh chopped garlic  
1 yellow onion diced  
1 tsp fresh grated ginger  
1 tsp orange zest  
1 tsp fresh ground pepper  
½ cup cooking sherry  
2-4 venison steaks

#### Chimichurri

1/2 cup red wine vinegar  
1 red onion finely diced  
1 Tbsp fresh chopped garlic  
½ cup fresh cilantro minced  
½ cup fresh parsley minced  
2 Tbsp fresh oregano minced  
1-2 tsp kosher salt  
¾ cup olive oil

Build the marinade in a large mixing bowl, combining all ingredients and whisk together. Add venison steaks and place in refrigerator for 2-3 hours. Next combine the ingredients for the chimichurri and refrigerate to allow the flavors to combine. Grill your steaks to your liking and top with the prepared chimichurri.

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