

Coffee Crusted Venison

Ingredients

- 2 TBSP Chili powder
- 2 TBSP Elk Eye Coffee (Zanesville Oh)
- 5 TSP brown sugar
- 1 TBSP paprika
- 1 1/2 TSP dried oregano
- 1 1/2 TSP fresh cracked black pepper
- 1 1/2 TSP mustard powder
- 1 TSP ground cumin
- 1 TSP red pepper flake
- 1 TBSP kosher salt
- 2 Venison backstrap filets
- 5 TBSP Butter

Instructions

- Mix chili powder, ground coffee, brown sugar, paprika, dried oregano, fresh pepper, mustard powder, cumin, red pepper flake, and salt in a small bowl or mason jar.
- Remove the venison from the refrigerator and season generously with the chili coffee rub. You'll have enough seasoning for one or two more batches of this

recipe so don't use it all! (I know it will be tempting). Set on the counter for at least 30 minutes to an hour to come up to room temperature before adding to pan. This will prevent the meat from shrinking when you put it on the hot cast iron.

- Preheat your oven to 400 degrees. Heat your cast iron on high to medium high. Sear venison 2 to 3 minutes on each side to create a beautiful crust. Transfer the pan to the oven for about 4 or 5 minutes to finish the cooking process. Remove from the oven and put the pan back on medium heat adding the butter to pan. Let the butter melt and with a spoon give the venison a butter bath coating the entire steak with butter. Remove from heat and let rest for 10 minutes. Slice 1/2 inch thick against the grain and finish with maldon or kosher salt and enjoy!

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