

## *grilled spiced venison*

For 900-1300g of venison, combine:

180ml Chrismont Shiraz

60ml balsamic vinegar

4 tablespoons extra virgin olive oil

3 tablespoons light molasses

1 tablespoon crushed juniper berries (or 2 tablespoons gin)

3 garlic cloves, minced

zest of ½ orange

zest of one lemon

2 teaspoons dried thyme

1 ½ teaspoons dried rosemary

8 whole cloves

7 whole black peppercorns

2 bay leaves

¾ teaspoon coarse salt

Whisk together all ingredients. Pour over venison and marinate 6-12 hours in refrigerator. Remove venison and pat dry. Pour marinade into saucepan and bring to boil. Boil for one minute. Prepare grill. Grill venison, basting with marinade, for about 7 minutes per side (for chops), or to desired doneness.

**PAIR WITH** *Chrismont Shiraz 2000*

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*Chrismont*

