



BBQ VENISON CUTLETS

Bring out the barbecue for these venison cutlets. They're so delicious that your guests will be going back for seconds and asking for the recipe.

SERVINGS: 5

PREPPING TIME: 5 MINS

COOK TIME: 10 MINS

INGREDIENTS

1 New Zealand farm-raised venison rack
Rum and Que Carolina mustard sauce
Rum and Que ram-rod meat rub
Oil, for the barbecue

DIRECTIONS

1. Slice the venison racks into cutlets. Pat dry. Rub all over with mustard then sprinkle liberally with meat rub.
2. Preheat the barbecue to medium-high heat. Drizzle with oil then grill the venison cutlets for 4-5 minutes each side for medium-rare. Rest for 5 minutes before serving with your favourite sides and glasses of Hāhā 2021 Marlborough Pinot Noir.