

Venison Stuffed Crescent Pockets

Ingredients

1 lb. ground venison
1 tbsp olive oil
½ small red onion, chopped or sliced thin
¼ tsp red pepper flakes
½ tsp dried thyme
1 tsp minced fresh parsley
3-4 tbsp cream cheese
½ bunch green onions, chopped
2 jalapeños slices, chopped – optional
½ tsp lemon pepper
Salt and black pepper to taste
1 package crescent rolls – makes 4 servings

Dijon Mustard Blackberry Sauce

1 6-ounce pack of fresh blackberries
½ tbsp of sugar or honey
½ cup Dijon mustard
1 tsp red wine vinegar
1 tsp fresh lemon juice
1 tbsp blackberry preserves
Salt and black pepper to taste

Equipment

Big Green Egg Dutch Oven
Big Green Egg Cast Iron Skillet
Parchment paper

Method

Set the EGG for indirect cooking with a convEGGtor at 450°F/232°C with the Dutch oven in the EGG to heat up.

Cook blackberries and sugar or honey in the Dutch oven, stirring occasionally, until blackberries soften, 10 to 12 minutes. Mash the blackberries with a fork. Cook, stirring occasionally, until slightly reduced, about 2 minutes. Remove from heat; stir in mustard, vinegar, lemon juice, blackberry preserves, salt, and pepper. Set aside.

Big Green Egg

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Using the Big Green Egg cast iron skillet, heat the olive oil and add the ground venison, red onions, red pepper flakes, thyme and parsley. Brown until slightly done. Remove from heat and let cool. When cool, add to a bowl and combine with cream cheese, one tablespoon at a time. Add the green onions, jalapeños and lemon pepper. The cream cheese should just bind everything together so the mixture can be placed in the center of each crescent roll.

On a piece of parchment paper, roll out the crescent rolls – 2 triangles per pocket. Scoop out enough of the mixture to fill each pocket – fold edges up to the center to close.

Add the prepared pockets back to the cast iron skillet and bake until the rolls are nice and brown, about 10 minutes. Remove from the EGG, top with the Dijon mustard blackberry sauce and serve.

Makes 4 servings.

