

CURRENT STUFFED MOOSE CHOPS WITH CRANBERRY WINE SAUCE

Ingredients:

6 Moose chops, cut 1 ¼” to 1 ½” thick
1 ½ cups garlic croutons
½ cup apple, chopped
½ cup Cheddar cheese, shredded
2 Tbsp. dried currants
2 Tbsp. Homemade Butter, melted
2 Tbsp. orange juice
¼ tsp salt
1/8 tsp. cinnamon

Preheat oven to 350 degrees. Cut a pocket in the side of each Moose chop. Mix together the croutons, apple, cheese and currants. In another bowl, combine melted Homemade Butter, orange juice, salt and cinnamon. Pour butter mixture over the crouton mixture and mix gently. Lightly stuff the Moose chops with the butter-crouton mixture.

Place the stuffed chops in a shallow baking pan and bake uncovered for 1 hour. Cover with aluminum foil and bake for another 15 minutes.

Sauce:

2 cloves garlic, minced
1 ¼ cups dry white wine
1 ¼ cups whole berry cranberry sauce
1 Tbsp. thinly sliced fresh sage leaves
1 Tbsp. chopped fresh thyme
1 Tbsp. chopped Italian flat leaf parsley

In a skillet, on medium heat add the garlic. Cook and stir just until fragrant. Stir in the wine and cranberry sauce. Simmer for a few minutes until the sauce thickens slightly. Stir in the sage and thyme. To serve, place moose chops on plates, drizzle with sauce, and garnish with fresh parsley.