🥩 Venison Steak with Fried Potatoes

Ingredients (serves 2–3)

For the steak

- 2–3 venison steaks (about 6–8 oz each)
- 2 tbsp olive oil or butter
- 2 cloves garlic, smashed
- 2 sprigs fresh rosemary or thyme
- Salt & freshly ground black pepper
- Optional: splash of red wine or balsamic for deglazing

For the fried potatoes

- 4 medium Yukon Gold or russet potatoes
- 3 tbsp butter (or bacon fat for extra flavor)
- 2 tbsp olive oil
- 1 small onion, finely sliced (optional)
- Salt, pepper, and a pinch of smoked paprika or garlic powder
- Fresh parsley or chives for garnish

Directions

1. **Prep the potatoes**
    - Scrub and peel (if you like) the potatoes, then slice into ¼-inch rounds or small cubes.
    - Place in cold salted water for 10–15 minutes, then drain and pat dry — this helps them get extra crispy.
2. **Cook the potatoes**
    - Heat butter and olive oil in a large skillet over medium heat.

- Add the potatoes in a single layer. Cook, turning occasionally, until golden brown and tender (about 15–20 minutes).
- If using onion, stir it in halfway through. Season generously with salt, pepper, and a little smoked paprika. Keep warm.

3. **Cook the venison steaks**
   - Pat steaks dry and season with salt and pepper.
   - Heat a heavy skillet (cast iron is ideal) over medium-high heat. Add olive oil or butter.
   - Sear steaks 2–3 minutes per side for medium-rare (adjust for thickness).
   - During the last minute, add garlic and rosemary/thyme, spooning the aromatic butter over the meat.
   - Rest the steaks on a warm plate for 5 minutes.
4. **Make a quick pan sauce (optional)**
   - Deglaze the skillet with a splash of red wine or balsamic vinegar, scraping up browned bits. Reduce for a minute, then drizzle over the steaks.
5. **Serve**
   - Plate the steaks alongside the crispy potatoes. Sprinkle with fresh parsley or chives.
   - Add a green salad or sautéed veggies if you'd like a full meal.

💡 Tips

- Don't overcook venison — it's lean, so medium-rare keeps it tender.
- If you enjoy a touch of richness, top the steak with a pat of herb butter just before serving.