

Herb and Mustard Crusted Venison Racks

Recipe provided by **John DeLaine, Hahndorf Vension**

Ingredients

2 x 8 rib venison racks
olive oil
2 Tbs brown sugar
2 Tbs seeded mustard
fresh rosemary and thyme leaves

Brush racks lightly with oil. Mix the brown sugar, mustard and herbs into a paste and spread over the meat surface of the racks.

Roast in a roasting pan at 200°C for a total of 35 minutes for rare or 45-50 minutes for medium.

Rest for 10 minutes in a warm place loosely covered with foil, before serving. Serve with oven roasted potato wedges, roasted tomatoes and zucchini ribbons.