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### ANTLERS AND CLAWS: THE AUSTIN-BOSTON COMBO

- 4 lbs. boneless backstrap of venison
- 2 lbs. lobster tail meat, smoked

Cut backstrap into 4"-5" long portions, or get your butcher to do it.

Using a fillet knife, pierce the end, sliding the boning knife lengthwise until it appears at the other end of the backstrap and makes a pocket. Stick your fingers in from both ends and gently open and expand the pocket.

Cut smoked lobster into 1" cubes. Stuff into backstrap from both ends until it's ready to explode. If in doubt, overstuff! Refrigerate until time to grill.

Over medium-hot coals, cook the stuffed backstrap for 8-10 minutes, rotating every 2 minutes.

Warm Guava Sour Cherry Sauce and pool on the plate.



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### GUAVA SOUR CHERRY SAUCE

The sauce is great with pork, duck, or any game dish.

- 1 cup guava paste (6 oz. tin available in specialty stores)
- 1 cup dried sour cherries
- 2 tablespoons garlic, minced
- 2 tablespoons shallots, minced
- 1 cup frozen apple juice concentrate, thawed
- 1 cup water
- 1 cup brown sugar, packed
- 1 tablespoon salt, or to taste
- ½ cup raspberry vinegar

Combine all ingredients in a heavy saucepan and simmer over medium heat for 20 minutes.

**NOTE:** If you can't find guava paste, try 1 cup dried apricots stewed with ½ cup hot water and puréed in the blender.

Slice the backstrap and fan over sauce.

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### ANTLERS AND CLAWS: The Austin-Boston Combo

Serves 8-10

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### VARIATION:

Any game or exotic backstrap would do ... elk, caribou, fallow, antelope, even beef tenderloin would be great.

**TOOLS:**

Smoker

Grill or Broiler

Boning Knife

Chef's Knife or Scissors for Lobster Shell

**TIMING:**

Smoke the lobster a day ahead and prep the backstrap several hours before cooking.