

# MILES' ELK STEAKS WITH MOREL MUSHROOMS

*This hearty western Colorado dish is a holiday crowd-pleaser in our family, with locally sourced ingredients that come together beautifully to create rich, savory flavors. We love to pair with a full-bodied red wine like the Colterris Coloradeaux.*

**PREP TIME:** 15 minutes

**COOK TIME:** 30 minutes

**SERVINGS:** 4

## INGREDIENTS

- 2 lbs. Elk Steaks (round)
- ½ c. flour
- Salt and pepper to taste
- 2 lbs. morel mushrooms (or seasonally available mushrooms)
- 3 cloves garlic, chopped
- 3 green onions, chopped
- 4 tbsp. butter

## DIRECTIONS

1. Cook the morels down to get the moisture out of them, when done, drain and put aside.
2. Flour the elk steaks and fry them in the olive oil. While the steaks are frying, sauté the morels in the butter with the onions and garlic.
3. When the steaks are done take them out of the skillet and put them in the oven to keep them warm. From the drippings make a gravy.
4. Place the steaks on a serving platter and cover with the morel mushrooms. Then pour the gravy over the steaks and morels. Now they are ready to be enjoyed.

### NOTES:

Served best on a bed of baby arugula with a side of lightly steamed asparagus.