Whiskey Blackened Elk Roast

By Ben Long  |  Preparation time: 1 hour  |  Cooking time: 6 hours  |  Resting time: 10 minutes

Note: For this recipe, you’ll need a heavy roasting pan with a lid.

INGREDIENTS

- 3–5 lb. elk roast
- 5 cloves garlic, peeled and cut into slivers
- 1 large yellow onion, cut lengthwise into slivers (optional)
- 1 c. vinegar (any type)
- 5 T. vegetable oil
- 2 c. strong brewed coffee
- 2 c. water
- ½ c. whiskey*
- Salt and pepper

*Don’t worry about the alcohol. It evaporates, but the whiskey flavor continues to enhance the meat.

DIRECTIONS

With a knife, cut two dozen or so slits halfway into the meat. Insert slivers of garlic (and onion, if you like).

Put the roast in a glass or ceramic bowl. Pour vinegar over the top and into the slits, turning for full coverage. Cover and refrigerate for 24 hours.

The next day, discard the vinegar solution and pat the meat dry with paper towels. Over medium-high heat, heat the oil in a heavy roasting pan. Add the roast and brown until nearly burned on all sides.

Reduce heat and pour coffee over the roast, being careful of hot oil spatters. Add water and whiskey, cover, and simmer for about 6 hours atop the stove. (Alternatively, roast the meat, after browning and adding the liquids, in an oven preheated to 285 degrees.)

Twenty minutes before serving, season with salt and pepper.

Remove the roast and let it rest 10 minutes before carving and serving. Meanwhile, heat the pan until the remaining liquid begins to bubble. Use a wooden spoon to scrape up any brown bits. Serve this as a sauce atop the roast or over potatoes, or thicken it into a gravy with flour or cornstarch, whisking briskly to blend, then heat until bubbling.

—Ben Long is a writer in Kalispell.