



Donated by Allen & Myra Charleston

Emu in Mustard Sauce

- 2 pounds emu flank steak, tenderized
- 4 tablespoons olive oil
- 2 garlic cloves, crushed
- 2 yellow onions, peeled and sliced
- ½ teaspoon rosemary
- ¼ teaspoon tarragon
- ¼ teaspoon sage
- ½ teaspoon oregano
- 1 ½ cups dry white wine
- 3 leeks, sliced and cut into 2” pieces
- 1 ½ tablespoons Dijon mustard
- ½ cup half and half
- Salt
- Pepper
- Cooked rice for 4

In large Dutch oven heat oil and sear meat on both sides. Remove to plate.

Add garlic and onions, sauté until clear.

Add herbs, wine and emu meat. Cover and simmer 15 to 20 minutes.

Add leeks, cook 10 minutes. Remove meat from pot.

Add mustard and half- &-half, salt and pepper. Bring to a boil. Reduce to simmer and cook 5 minutes.

Serve ladled over meat and rice.

Serves 4.

This doesn't get served often at Red Oak because Miss Billie is allergic to mustard, but we thought you might enjoy it.