

Recipes



Tips for Cooking with Juniper

- Juniper berries can be used fresh and are commonly sold dried as well.
- Add juniper berries to brines and dry rubs for turkey, pork, beef, and wild game.
- Berries are typically crushed before added to marinades and sauces.

Hunt Country Marinade

¾ cup Cabernet Sauvignon or other dry red wine

¼ cup balsamic vinegar

3 tablespoons olive oil

2 tablespoons unsulfured (light) molasses

2 tablespoons chopped fresh thyme or 2

teaspoons dried

2 tablespoons chopped fresh rosemary or 2

teaspoons dried

1 tablespoon crushed juniper berries or 2

tablespoons gin

3 large garlic cloves, minced

3 2x1-inch strips orange peel (orange part only)

3 2x1-inch strips lemon peel (yellow part only)

8 whole cloves

8 whole black peppercorns

2 bay leaves, broken in half

¾ teaspoon salt

Mix all ingredients in a medium bowl. (Can be made 2 days ahead. Cover; chill.)

Marinate poultry 2 to 4 hours and meat 6 to 12 hours in refrigerator. Drain marinade into saucepan. Boil 1 minute. Pat meat or poultry dry. Grill, basting occasionally with marinade.

— *Bon Appetit* July 1995 via epicurious.com

Pecan-Crusted Beef Tenderloin with Juniper Jus

Two 2 1/2 - pound well-trimmed center-cut beef tenderloins, not tied	1 cup pecans, very finely chopped
Salt and freshly ground pepper	3 shallots, thinly sliced
4 tablespoons unsalted butter	1 carrot, thinly sliced
2 tablespoons extra-virgin olive oil	1 tablespoon tomato paste
1/4 cup ketchup	2 teaspoons dried juniper berries, crushed
1/4 cup Dijon mustard	1 1/2 cups full-bodied red wine, such as Syrah
4 large egg yolks	1 cup beef demiglace (see Note)

Preheat the oven to 425°F. Season the tenderloins all over with salt and pepper. In each of 2 large deep skillets, melt 1 tablespoon of butter in 1 tablespoon of olive oil. Add the tenderloins to the skillets and cook over high heat until browned all over, about 8 minutes. Transfer to a rack and let cool slightly.

In a small bowl, combine the ketchup, mustard and egg yolks and brush the mixture all over the tenderloins. Transfer the meat to a large roasting pan. Sprinkle the pecans all over and press to help them adhere. Roast in the middle of the oven for about 25 minutes, until an instant-read thermometer inserted in the thickest part of each tenderloin registers 125°F for medium-rare. Cover the roasts loosely with foil if the coating browns too quickly. Transfer to a cutting board and let stand for 10 minutes.

Meanwhile, pour off the fat in one of the skillets used for browning the meat. Add 1 tablespoon of the butter. Add the shallots, garlic and carrot and cook over moderate heat, stirring occasionally, until softened and just beginning to brown, about 6 minutes. Add the tomato paste and juniper berries and cook, stirring, for 2 minutes. Add the wine and cook over moderate heat, scraping up any browned bits stuck to the bottom of the skillet, until the sauce is slightly thickened and reduced to 1/2 cup, about 10 minutes. Add the demiglace and bring to a boil. Strain the sauce

through a fine sieve into a small saucepan, pressing hard on the solids. Season the jus with salt and pepper and stir in the remaining 1 tablespoon of butter.

Carve the roasts and serve with the juniper jus on the side

Notes

Beef demiglace is available in the freezer section of large supermarkets and specialty-food shops.

Suggested Pairing

A full-bodied red will echo the juniper-berry jus and the rich pecan coating on the beef tenderloin.

— *Gabriel Kruether, Food and Wine, December 2004*

Juniper and Tonic

1 cup superfine sugar

8 ounces tonic water

2 ounces fresh lime juice

Thinly sliced lime rounds, for garnish

In a small saucepan, combine sugar, 1 cup water and juniper berries. Simmer gently for 20 minutes. Let stand uncovered, 4 hours. Strain

In a cocktail shaker, combine lime juice and juniper syrup. Pour into ice-filled highball glasses. Top with tonic water. Serve, garnish with lime slices. Yields 4 cocktails.

— *Melissa Clark, New York Times Cooking*

José's Gin and Tonic

3 juniper berries

1 lime wheel

1 lemon peel

1 leaf lemon verbena

1 ½ ounces Hendricks gin

1-6.8-ounce bottle Fever-tree tonic

To a wide-rimmed rocks glass or stemless red-wine glass, add juniper berries, lime wheel, lemon peel, lemon verbena and a large ice cube. Add gin. Slowly add tonic water to taste. Yields 1 cocktail.

— *Jeff Gordinier, New York Times Cooking*