

Bacon wrapped Kangaroo steaks with red wine reduction sauce:

2 8-10 oz	Kangaroo loin steaks
2 slices	Thick cut bacon (Garlic infused)
1 tbls	Savenor's rosemary garlic rub
1 tbls	Extra virgin olive oil
1 tsp	Kosher salt
1 tbls	Unsalted butter
1 small	Shallot (sliced thinly)
1 clove	Garlic (sliced thinly)
3 sprigs	Fresh thyme
2 cups	Cabernet sauvignon wine

Season the kangaroo with the Savenor's rosemary garlic rub and wrap the bacon around the circumference of each piece. In a stainless steel saute pan heat the evoo on high until wisps of smoke start to appear , turn the heat down to medium. Place the seasoned meat in the pan and cook for five to six minutes or until nicely browned and turn over. Now add the butter, shallots, garlic and thyme and place in a 375° oven for eight to ten minutes, ten to twelve minutes if you want them more well done. Remove the steaks from the pan and deglaze with the wine. Reduce the wine by half and season to taste.