

## Venison Chops

### Ingredients:

24 Venison Chops  
Olive oil  
Salt  
Black Pepper  
Granulated (Dried) Garlic

### Directions:

Be careful not to cook the chops more than medium – preferably medium rare.  
When the acorn squash are removed from the oven turn on the broiler burners or increase the set temperature to 500F.  
Cover the chops with a very light coating of olive oil. This is to reduce sticking in the skillet.  
Season both sides of the chops with salt, pepper and garlic.  
Heat heavy skillet to at least 400F. Keeping the skillet hot, seer each side for 2½ minutes.  
Transfer to oven for two minutes.

Remove from oven, check doneness and let rest.  
They will cook quite a bit more while resting.