**Grilled Venison Loin with Plum and Ginger Sauce**

Venison loin is fantastic meat for the BBQ come autumn; it cooks quickly and should be left nice and pink in the middle. It’s important not to overcook the loin as it’s a lean cut, which means it can dry out. Plums vary wildly in sweetness so adjust the amount of sugar if you think it tastes too tart.

**Prep time:** 10 minutes

**Cook time:** 30 minutes

**Serves:** 4

450g venison loin

350g plums, destoned and cut into wedges

1 tablespoon sherry vinegar

2 tablespoons light brown sugar

1 teaspoon ground ginger

1 star anise

100ml water

1 teaspoon soy sauce

Oil, for cooking

Place everything except the venison loin into a saucepan.

[insert plum sauce ingredients pic]

Bring to the boil then reduce to a simmer and cook until the plums are soft - around 25-30 minutes.

[insert plum sauce cooking pic]

Mash the plums with a fork every now and then, to encourage them to break down.

[insert reduced plum sauce pic]

Light two gas burners on the Jupiter Outback BBQ and set the heat to medium-high. Once hot, rub the loin of venison with a little oil and season with salt.

[insert uncooked venison pic]

Cook the venison loin for 6-8 minutes on each side, depending on size and how cooked you like your meat.

[insert venison cooking pic]

Rest the venison for 10 minutes.

[insert venison resting pic]

Serve the sliced venison with the plum and ginger sauce (if you like, you can strain or blend the sauce before serving, but we like to keep some texture).