

Venison Bacon Wraps

1 lb. tenderized venison steak

2 16oz. bottles of Italian Dressing

1 16oz. package of thin sliced bacon

6-10 fresh jalapeno peppers

Toothpicks or skewers

1. Trim venison steak and cut into 2 to 2 ½ inch medallions.
2. Marinate overnight in Italian dressing. Reserve ½ cup for basting.
3. Cut bacon strips in half.
4. Cut and deseed the jalapenos. Then quarter the jalapeno length wise.
5. Wrap each quarter of jalapeno in venison and then with a strip of bacon.
6. Use a toothpick or skewer to hold wrap in place.
7. Cook on a grill until the internal temperature of the venison is 150 degrees and the bacon has reached its prime readiness . (This is about 30 minutes. The thicker the bacon, the longer the wraps will need to cook.) Wraps may also be broiled at 400 degrees for 30-45 minutes depending a on the thickness of bacon and venison steaks.
8. While cooking, baste with a small amount of Italian dressing.

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