



Grilled Venison Backstrap

Savannah · 30/09/2024



Prep Time

4 hrs 30 mins

Difficult

Medium

Servings

5 hrs 15 mins

Description

Tender chunks of venison are marinated twice and wrapped in thick bacon before being grilled until crispy on the outside Backstrap is a venison version of filet mignon This is a heavenly use of the best part of a deer For the barbecue sauce I prefer hickory flavored

Ingredients

- - 2 pounds venison backstrap
- cut into 2-inch chunks - 1 quart apple cider - 2 (12 ounce) bottles barbecue sauce
- your choice - 1 ½ pounds thick-sliced bacon

Instructions

1. Add venison to a shallow glass or ceramic baking dish; pour in enough apple cider to cover. Cover the dish with plastic wrap and refrigerate for 2 hours. Remove venison from the dish; pat dry. Discard apple cider. Return venison to the dish. Pour barbecue sauce over venison; cover the dish with plastic wrap and refrigerate for 2 to 3 hours more. Preheat an outdoor grill for high heat and lightly oil the grate. Charcoal is best
2. but if you must
3. use gas. Meanwhile
4. remove venison from the refrigerator; let stand until no longer chilled
5. about 30 minutes. Wrap each venison chunk in a strip of bacon; secure with a toothpick. Arrange venison on the grill so the chunks don't touch. Grill
6. turning occasionally
7. until bacon slightly burnt
8. 15 to 20 minutes. The slower
9. the better. The bacon will kick up some flames
10. so be ready.