

Fried Venison Backstrap

Savannah · 29/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

1 hr 50 mins

Description

Tender venison backstrap is sliced thinly before being breaded and fried to make a savory crispy crust

Ingredients

- - 1 (2 pound) venison backstrap
- cut into 1/4 inch thick slices - 2 ½ cups milk
- divided - 2 tablespoons hot pepper sauce - 3 cups vegetable oil for frying - 3 cups all-purpose flour - 2 tablespoons salt - 1 tablespoon ground black pepper - 2 eggs

Instructions

1. Place venison slices into a shallow bowl and pour in 2 cups milk and hot sauce. Stir to coat
2. then cover and marinate for 1 hour. Dotdash Meredith Food Studios Heat vegetable oil in an electric fryer or skillet to 325 degrees F (165 degrees C). Set up a dredging station: Stir together flour
3. salt
4. and pepper in a shallow bowl. Whisk eggs and remaining 1/2 cup milk together in a separate shallow bowl. Dotdash Meredith Food Studios Dip venison slices into the flour mixture
5. then into the egg mixture
6. then back into the flour mixture. Shake off excess flour. Dotdash Meredith Food Studios Fry in the hot oil until lightly browned on each side
7. about 3 minutes. Remove with tongs and drain briefly on paper towels before serving. Dotdash Meredith Food Studios