



Bacon-Wrapped Venison Backstrap Roast

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Yield: 4 to 6 servings

If you're like me, you either have a freezer full of venison from last year's hunting season or about to fill it up with this season's harvest. My husband and son are avid hunters and we process our own meat which helps on the grocery bill and I love the guarantee there's no added water, coloring, chemicals, or hormones. Backstrap is excellent cooked and served medium-rare but my family prefers medium.

Ingredients:

1 (2 pound) venison backstrap roast

1/2 cup teriyaki marinade (I used Moore's because it's an Alabama-made product)

10 slices applewood-smoked bacon (center cut slices are not long enough)

Directions:

1. Place the roast in a large zip-top plastic bag and add the marinade. Seal the bag and marinate in the refrigerator at least 8 hours or overnight, turning once.
2. Preheat oven to 375°. Remove the roast from the bag and drain. Discard the marinade. Arrange 8 pieces of bacon side by side on a work surface or cutting board. Lay two pieces of bacon in the middle end to end.
3. Place the roast on top of the pieces of bacon that are touching end to end and pull these two pieces up, covering the ends of the roast and lay them on top of the roast. Then, pull up the crosswise pieces of bacon and over lap them on top of the roast and two pieces of bacon covering the ends. Secure the bacon with toothpicks or flip the roast, seam side down, to make sure the bacon doesn't shrink when baked. Place in a small, greased aluminum foil-lined roasting pan or baking dish. Bake at 375° for 20 to 25 minutes for medium-rare or 25 to 30 minutes for medium. Let roast stand in the pan 10 minutes.
4. Remove toothpicks, if used. Cut roast on a cutting board and transfer to a serving platter and cut into slices.