

## **Bacon-wrapped Backstraps**

This recipe for grilled, bacon-wrapped backstraps uses a butter-based basting sauce to add charring and rich flavor to the outside of the venison. Creator Tim Farmer finishes the dish with a French-inspired reduction sauce.

Timing is important. While you're preparing the meat, start the grill and get it sizzling hot. This will sear the meat and help lock in its juices. Melt the butter and mix the basting sauce in a pan, keeping it on low heat on the stove. Mix the meat sauce ingredients into a separate pan and put it on the stove, but do not heat it yet.

Put the meat on the grill. Cook for about 5 minutes on one side before flipping the meat. Pour basting sauce on the cooked side of the meat. Keep a spray bottle of water handy for the flare-ups.

After 5 minutes, flip the meat again and pour on the remaining basting sauce. Check for doneness. Venison is easy to overcook venison because of its leanness.

Once done, put the meat on a plate and cover with heavy aluminum foil to retain the heat while you prepare the wine sauce. Bring the wine sauce to a full boil, stirring constantly. Once it's gravy thick, put the meat on individual plates and pour the sauce on top of each piece.

### **Prepare the Meat**

Cut backstrap into 2-inch thick slices. Pin a piece of thickly sliced bacon around each piece with four toothpicks. Sprinkle each side of the venison with coarse pepper and salt, then press into the meat.

### **Basting Sauce**

$\frac{1}{2}$  stick salted butter

1 tablespoon Cavender's All Purpose Greek Seasoning

(You can substitute a few equal pinches of salt, black pepper, minced garlic, oregano and parsley)

### **Meat Sauce**

2 cups red wine

3 tablespoons red currant jelly

1 teaspoon beef bouillon

