

Grilled Venison Backstrap

2 lb. venison backstrap (tenderloin), cut into 2" chunks
1 qt. apple cider
1-1/2 lb. thickly sliced bacon
2 bottles (12 oz.) barbecue sauce, your favorite brand

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| t = teaspoon T = tablespoon C = cup |
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Place chunks of venison into a shallow baking dish. Pour enough apple cider to cover. Cover, and refrigerate for 2 hours. Remove and pat dry. Discard apple cider, and return venison to dish. Pour barbecue sauce over chunks, cover, and refrigerate for 2 - 3 more hours. Preheat outdoor grill for high heat. Remove meat from refrigerator, and let stand for 30 minutes, or until no longer chilled. Wrap each chunk of venison in a slice of bacon, and secure with toothpicks. Brush grate of grill with olive oil when hot, and place venison on grill so the pieces do not touch. Bacon will kick up some flames, so be ready. Grill, turning occasionally, until bacon becomes slightly burnt, 15 - 20 minutes. The slower, the better.