

Venison Roll-Ups

1 back strap of venison
1 block Monterey Jack cheese with jalapeno peppers
Regular or turkey bacon
Sliced jalapenos
Salt
red pepper, to taste
garlic powder, to taste

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| t = teaspoon T = tablespoon C = cup |
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Pre heat, oven to 350°F. Trim off all white fascia on back strap. Rinse back strap and pat dry. Slice back strap into 1/4-inch thick medallions. Using a meat mallet, lightly pound each medallion of the meat to tenderize and flatten. Season each one to taste with salt, red pepper and garlic powder. Slice Monterey Jack cheese into 1/4 inch by 1-1/2-inch sticks. Cut strips of bacon in half crosswise. Place stick of Monterey Jack cheese and one small slice of jalapeno pepper onto center of back strap medallion and roll up. Wrap bacon around rolled tip medallion and secure with one or two toothpicks. Cook roll-ups on barbecue pit or in oven with rack until bacon is cooked, about 8 to 10 minutes.