

Venison Tenderloin

1 tenderloin from an adult deer, approaching 2 lb
Small red potatoes
Small white onions
Small carrots
3 T soy sauce
3 T Worcestershire sauce
2 T sugar (Dark brown sugar is best. Add a little more for good measure. It is going to thicken during the last hour.)
2 T liquid smoke
2 T cooking wine
1/3 to 1/2 C olive oil
4 to 5 gloves garlic
Two pieces of bacon cut into 1 inch sections
Salt & pepper

t = teaspoon T = tablespoon C = cup

Mix the following: Soy sauce, Worcestershire sauce, Olive oil, Sugar, Liquid smoke, Wine, Salt & pepper. Trim any muscle lining from the tenderloin. Pierce on alternate sides from one end to the other and insert a small piece of garlic in each incision. Salt and pepper the meat and place in a Pyrex dish. Crush the remaining garlic and scatter around the dish. Cut enough potatoes and onions into 1 inch pieces to cover the bottom of the dish. Place the small carrots around in the dish. Cover the whole with the pieces of bacon and pour the mixture over it all. You need the mixture and bacon because the venison will have no fat on it. Cover with tin foil and place in a 375° oven for two hours. Check, reduce the oven to 325° and return for one hour. Remove the foil and return to the oven for a fourth hour. This last uncovered hour will allow the juice to thicken. When the time is up, you can remove and set aside to "relax".