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WILD EATS
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Grilled Venison Backstrap

Recipe submitted to Outdoor Alabama

What You Need

- » 1 venison backstrap (*loin, silver skin removed*)
- » 1 cup marinade (*i.e. Moore's, Dale's*)
- » ¼ cup olive oil
- » 1 tbs. minced fresh garlic
- » Juice from ½ fresh lemon
- » 2 tbs. coarsely ground black pepper
- » 1 tbs. rosemary
- » 1 lb. thin sliced bacon

How You Make It

1. Mix marinade, olive oil and all seasonings in a gallon Ziploc bag or a container with a lid.
2. Place meat in marinade and place in refrigerator for six hours.
3. Remove meat from marinade and completely wrap meat in bacon using toothpicks to hold bacon in place.
4. Let meat come to room temperature.
5. Cook on medium-hot charcoal fire.
6. Turn meat when bacon on top begins to sweat and bacon on the bottom has turned brown (approx. five minutes depending on temperature of fire).
7. Use meat thermometer. Take meat off grill when it reaches 160 degrees in center (medium).
8. Slice and serve.



Serves: 2



Difficulty: Easy

20
MIN

Prep Time

6 hour marinade time

15
MIN

Cook Time



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learn more!

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

GOT A RECIPE?

Send us your wild game recipe at OutdoorAlabama.com/WildEats or scan the QR Code. Be sure to tag us by using the hashtag #AlabamaWildEats

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