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Bacon Wrapped Venison Loin/Back Strap

Ingredients:

- 1 large venison loin/back strap, butterflied down the middle and seasoned with pepper and garlic salt
- 1 package of bacon (approx. 2 slices of bacon per 1 ½ inches of loin)
- Tooth picks
- 8 oz. bar of cream cheese
- 4 oz. can of chopped green chilies (or if you like it spicy:, 1/3 lb jalapenos cleaned, chopped and diced)
- 1 tsp. chili powder
- Heavy duty aluminum foil

Directions:

Mix together the cream cheese, chili powder and peppers in your mixer.

Roll out about 12 inches of aluminum foil. Put the foil on top of a baking sheet then place the loin on top of the foil.

Lay open the seasoned loin/back strap and spread/pack the cream cheese mixture down the length of the loin.

Wrap 1 slice of bacon going in one direction and the 2nd piece the other (so there is no back strap showing and the cream cheese does not come out). Stick tooth picks in to hold the bacon on while grilling.

Fold the foil around the loin leaving the top open. Cook on outdoor grill.

Grill until all the bacon is cooked.

Some side dish ideas to go with Bacon Wrapped Venison Loin:

Baked potatoes - use the left over cream cheese and jalapenos on top

Corn on the cob - with pepper cream cheese as a spread

Mashed potatoes - with pepper cream cheese sauce*

*Cream Cheese Sauce: Over low heat combine pepper cream cheese (left over) and sour cream in equal amounts. Salt and pepper to taste with ½ cup cooking wine, simmer. It should be a little thick. This is also a very good sauce to use for the back strap. If the sauce is too thin use corn starch to thicken, simply follow the directions on box.