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## Venison Recipes

by: *Dave Firnett*

### ***Loin Medallions***

- 6 - 1 1/4 to 1 1/2 Boneless Backstrap butterflied chops
- 6 - slices of bacon
  - Canadian style seasoning
  - Spray Olive Oil
  - 6 Meat skewers or toothpicks

\* Wrap each butterflied chop with a strip of bacon and secure with a skewer or tootpick.  
Spray top with olive oil and sprinkle liberally with seasoning, turn over and repeat on the other side  
Place on foil and grill to an Internal Temperature of 145deg! Do not overcook. Using a meat thermometer guarantees the venison not to overcook.

### ***Cordon Bleu Roast***

- 2 - Boneless Venison Roast Unrolled (With a sharp knife unroll the roast like a fruit roll up) Use a Backstrap roast, Sirloin Tip(football looking roast) or the Top and Bottom Round Roast.
- 10 - slices of deli ham
- 12 - slices of Swiss Cheese
  - Olive Oil Spray
  - Season salt or Mrs. Dash Seasoning

- \* Fillet open the roasts jelly roll style
- \* Overlap the two roast, and season to taste
- \* Lay on top: 6 slices of Swiss, and five slices of ham. Repeat the second layer in the same order.
- \* Roll up tightly and tie with string in 1 1/2" intervals (you may need help holding the the roast together until the first string is tied.
- \* Cut in half, place on sheets of aluminum foil and fold foil around the base of roasts.

#### Cooking Instructions

Roast at 350deg or grill until reaching an internal temperature of 145deg.  
Approximately 45-60 minutes. Use a meat thermometer! Remove from heat and place a slice of Swiss on top, cover with foil for 5 minutes before serving.

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