

Grilled Deer Bombs

Recipe from Alex Lee, Lakeland, GA

2 lbs backstrap, cut ¼" slices
2 Tbsp meat tenderizer
salt/pepper/garlic/onion powder to taste
2 cups mesquite marinade
½ cup vegetable oil
½ cup water
½ tsp sugar

1 Tbsp mustard
1 Tbsp Worcestershire sauce
1 tsp liquid smoke
20 slices of bacon
20 strips pepper jack cheese
20 slices jalapeno peppers

In large bowl add tenderizer to meat, toss and coat. Refrigerate until tender, then remove from bowl and pat dry with paper towel. Season with salt, pepper, garlic, and onion powder. In large plastic bag, combine mesquite marinade, vegetable oil, water, sugar, mustard, Worcestershire sauce and liquid smoke. Shake to mix. Place meat in marinade, turning to coat each piece well. Refrigerate overnight (up to 4 days). When ready to cook, start grill lay piece of venison on slice of bacon, then inside venison, lay cheese and jalapeno. Fold over with meat to completely enclose ingredients. Then wrap bacon around meat, secure with toothpick. Grill the bombs for approximately 20 minutes or until bacon is crisp on all sides and cheese is melted completely.