

Featuring Tennessee Gourmet® Products

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**Tenderloin Venison**

1½ pound venison tenderloin (backstrap)	4 slices peppered bacon
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**Marinade**

1 Tbsp. Tennessee Gourmet® Savory Beef Rub	½ cup dry red wine
½ cup Extra Virgin Olive Oil (EVOO)	3 cloves garlic, minced
¼ cup red wine vinegar	1 Tbsp. Worcestershire sauce
3 Tbsp. brown sugar	½ tsp. black pepper

Ask your butcher or game processor to remove the fat. This will reduce the gamy taste. Also ask to have the silver skin or white muscle fiber removed.

**Marinade**

Mix all marinade ingredients well. Put the venison into a zip-lock bag then pour the marinade over the meat. Marinate the meat for 24 hours in the refrigerator turning occasionally.

Pre-heat oven 350°F.

Remove the venison from the marinade and allow it to come to room temperature. Discard the marinade. Place 2 slices of bacon on the bottom and 2 slices on top of the tenderloin, securing with tooth picks. Place on center rack of the oven and bake for 30-40 minutes depending on how rare or well done you desire. Remove from oven, cover with foil and let rest for 5-10 minutes. Allowing it to rest will let the juices retract back into the tenderloin. Cut into medallion size pieces, using the bacon for garnish.