

The Absolute Best Recipe for Backstrap!!!!

Ok, here is, by far, the best recipe I have ever found for cooking backstrap.

Ingredients:

Deer backstrap.

Bacon- thin sliced and cheap

toothpics

cream cheese

kokoman terakyi-soy sauce maranade

garlic powder (not garlic salt!)

pepper

pepper-Jack cheese- thin slices

1 link of deer sausage- cut or shredded into fine pieces.

Jalapenos- remove seeds and cut into slivers

onion- Cut into slivers 1in long

meat tenderizer mallet

Lay the backstap out and cut 3/4 in filets.

Take a meat tenderizor and beat until the meat is flattened out to the size of a softball.

Now dip the meat into a shallow dish of the Kokoman maranade. Then dust with garlic powder and pepper.

Now spread cream cheese on one entire side of the meat. The more the better.

Now sprinkle some of your shredded deer sausage in the middle.

Add your onions and Jalapeno slivers. I usually us 1 or 2 Jap. slivers and 2 or 3 onion slivers.

Now take one side of the meat and roll it all up like a sushi roll.

Wrap the roll in bacon and secure with toothpics.

Now cook on the grill until the bacon is cooked like you like it.

About five minutes before you think they are completely done add the slice of pepper jack cheese to top of each roll and let melt.

Remove and cool for a couple of mintues (the cream cheese will be very hot) and enjoy.

I promise you will not be disappointed.

Let me know what you think, that is if your able to stop eating long enough to send me a response. 😊