

Deer Poppers

Tenderloin

Cream Cheese

Italian Salad Dressing

Bacon

Jalapeños (Sliced)

Skewers

First, cut tenderloin into 1/8 " thick x 1" x 6" strips, however many desired, one tenderloin (medium sized) will do about 36 strips. Then marinate in Italian dressing for at least 2 hours, overnight is better. Once marinated, cut cream cheese into 3/4" x 3/4" cubes, then take 1 to 3 jalapeño slices (desired hotness) and wrap tenderloin strips around cream cheese and jalapeño slices, then wrap with bacon and stick a skewer through to hold together. Once you have your skewers filled up you can grill them (suggested) or broil them. Grilling over charcoal takes about 45 min, 30 min on one side then flip for 15 more min, broiling takes about 10 min, 5 min on each side.

Recipe submitted by: Gary Keown

(Thanks Gary! Sounds delicious! We'll look forward to enjoying soon!)