

Smoked Venison Bacon Roll

Venison is a lean meat that dries out easily when cooked. This Smoked Venison Bacon Roll recipe is designed to keep the meat moist and tender. Here's how it's done.

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Ingredients

2 pounds	venison roast
3 slices	thick sliced bacon
1/2 cup	Kosher salt
1 Tbsp	Morton "Tender Quick"
3 pints	cold water
1 Tsp	onion powder
1 Tsp	garlic powder
1/2 Tsp	black pepper

Add the kosher salt and the Tender Quick to the three pints of water. Stir until the salt is completely dissolved. (Morton Tender Quick is a curing salt, containing fine table salt, sugar, sodium nitrate, and sodium nitrite.)

Next, trim the roast, removing any of the silver skin and fat on the surface. Butterfly the roast so you end up with a long, flat piece of venison, about 3/4 of an inch thick. Use a meat tenderizer to flatten any thick areas.

Place the venison into the brine for at least four hours, and up to overnight. After brining, rinse the venison, and then pat it dry with paper towels.

Lay the meat flat and season with the garlic, onion and pepper. Lay two slices of bacon on the venison. Tightly roll the venison and bacon, and then tie it off with butcher string.

Season the outside of the roll with more of the spices. With toothpicks, attach two half slices of bacon to the top of the roll. This will keep the outside of the venison from drying as it smokes.

Smoke for six to eight hours, or until the internal temperature reaches 180 degrees Fahrenheit. Apple wood smoke gives this recipe a good flavor.

This tasty venison bacon roll can be eaten hot from the smoker, or it can be chilled overnight and sliced thin for sandwiches.