

Blue Cheese Stuffed Venison Backstrap

Recipe by: chamberssb

A nice piece of venison backstrap is marinated in red wine then stuffed with blue cheese and garlic before being grilled to perfection!

Ready in **42 mins**

Ingredients

Serves: 8

- 1 (2 pound) piece venison backstrap
- 1 1/2 cups red wine
- 1/2 cup extra-virgin olive oil
- 1 1/2 tablespoons minced garlic
- 1 tablespoon fresh lemon juice
- 1 tablespoon Worcestershire sauce
- 1 teaspoon kosher salt
- 1 1/2 teaspoon freshly ground black pepper, or to taste
- 1 (5 ounce) container crumbled blue cheese
- 1 1/2 tablespoons minced garlic

Preparation method

Prep: **30 mins** | Cook: **12 mins**

1.

Butterfly the venison backstrap by cutting almost all the way through it to open it like a book. This cut should be parallel to the widest part of the tenderloin. Set aside.

2.

Pour the red wine, olive oil, 1 1/2 tablespoons of minced garlic, lemon juice, Worcestershire sauce, kosher salt, and black pepper into a resealable plastic bag; seal and shake to mix. Add the venison, press out the air, seal, and marinate in the refrigerator for 3 hours.

3.

When the backstrap has marinated, remove from the bag and discard the marinade. Combine the blue cheese with the remaining garlic, and spread onto the backstrap. Roll up tightly and secure with metal skewers. Let stand at room temperature for 1 hour.

4.

Preheat an outdoor grill to medium-high heat.

5.

Cook the venison over direct heat to sear all sides, then move to a cooler part of the grill, cover, and cook to your desired degree of doneness, about 12 minutes total.

Courtesy of www.mantestedrecipes.com