

Stuffed Venison Tenderloin

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Ready in **3 hours 30 mins**

Ingredients

Serves: 6

- 1 venison backstrap
- 3/4 cup Dale's Seasoning marinade (or your favorite marinade)
- 1/3 cup Italian dressing
- hot sauce to taste
- 1 (8 ounce) package cold cream cheese, cut into 1/2-inch thick slices
- 1/4 cup pickled, sliced jalapenos
- 8 to 10 slices bacon

Preparation method

Prep: **30 mins** | Cook: **1 hour** | Extra time: **2 hours, marinating**

1.

Trim the backstrap well, being sure to remove the silverskin. Butterfly lengthwise, cutting to within 1/2 inch of the edge, so you can open the backstrap up like a book. Set aside.

2.

Pour the marinade, Italian dressing, and hot sauce into a resealable plastic bag. Shake to mix, then add the backstrap. Press out the air, seal, and marinate in the refrigerator 1 to 2 hours.

3.

Preheat a grill for medium-low heat.

4.

Remove the backstrap from the marinade and discard the marinade. Open it up, and arrange the cream cheese and jalapeno slices onto it. Roll up tightly and wrap with the bacon slices. Secure with toothpicks.

5.

Grill over medium-low heat for about an hour. To keep the meat tender, be sure it isn't overcooked! Medium to medium-well is the most it should be cooked!

Courtesy of www.mantestedrecipes.com