

TIM FARMER'S COUNTRY KITCHEN

VENISON

Apple Cider Marinade

3 cups apple cider

Fresh thyme

3 tablespoons dijon mustard

All spice

1-2 shallots, chopped

Venison



Mix together ingredients in large bowl and cut venison to fit. Marinate in fridge for 6-8 hours.

Bacon

Toothpicks

Salt and Pepper

Remove venison from marinade. Cut into large pieces about the width of a slice of bacon. Wrap around edges with bacon and secure with tooth picks. Sear on grill and cook until bacon and venison is done.