

Rummy Deer

Tender cuts of venison, marinated in a brown sugar, soy sauce, rum and cola mixture, wrapped in turkey bacon and baked

Yield:

Varies, depending on size of cut of venison

Ingredients:

1/4 cup rum*

brown sugar

1/4 can cola**

1/2 cup soy sauce***

uncooked turkey bacon

Instructions:

1.
Combine 1/4 can of pepsi with a shot of rum (about 1/4 cup rum or a few drops rum flavoring); stir. Add 1/2 cup of soy sauce, and enough brown sugar to make a nice thick paste. Mix well with a fork.
2. Lay meat out in a shallow dish that can be covered; pour marinade on top. Cover and refrigerate for at least 1/2 hour, no more than 4 hours.
3. After meat has marinated to your liking, take 2-3 strips of uncooked turkey bacon, and wrap around the pieces of meat. If using tenderloin, wrap the entire piece in slices of the bacon.
4. Place meat on a cooking pan (jellyroll pans work the best!). Once all pieces are wrapped and on the pan, spoon a bit of the marinade on

the wrapped meat.

5. Transfer to a 350 degree oven, and cook for about 20 minutes.

After 20 minutes, spoon/baste the meat with more marinade.

Discard any

leftover marinade after this. Cook for another 15-20 minutes, depending

on the thickness of the meat. When you can start to smell the meat in

other parts of your home, its almost done! Cook venison as you would

beef.***^

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Serve with green salad, buttered cooked sweet potatoes, and rolls. Enjoy!

Additional Notes:

*Or rum flavoring. I like using real rum better.

**We use Pepsi.

***We use the Kikkoman low sodium.

****The meat will get very dark, due to all of the sugars used; don't worry, you're not burning it unless it smells burnt!



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This recipe is from Tammy's Recipes.