

GOURMET gone WILD

Venison Rib Roulettes



Ingredients

Venison rib meat, off of bone
Smoked bacon
Salt
Pepper
3 tablespoons butter
Cooking spray
1 cup white onions
2 tablespoons whiskey
¼ cup Worcestershire Sauce
¼ cup tomato juice
¼ cup brown sugar
2 tablespoons wild mustard seed
2 cloves garlic
Long toothpicks
Barbecue sauce

Directions

Preheat oven to 350 degrees.

Place venison rib meat side by side on cutting board. Sprinkle with salt and pepper. Take one piece of bacon and layer one venison rib (salt and pepper side down) onto the bacon. Roll the bacon and rib into a roulette. Once the roulette has been rolled, use 2 toothpicks to secure the roulette in place. Make sure the toothpicks go all the way through the meat. Repeat this process with the rest of the venison rib meat and bacon.

Melt butter in pan over medium-high heat. Sear the rib roulettes in butter for 2 to 3 minutes. Turn roulettes over once and sear on opposite side for another 2 minutes. Remove to greased casserole pan and set aside.

Using the same searing pan and butter, add onions and sauté for 2 minutes. Remove pan from heat and add whiskey away from open flame. Move pan around to allow the alcohol to vaporize before returning pan to heat. Stir in Worcestershire sauce, tomato juice, brown sugar, wild mustard seed and garlic. Sprinkle with salt and pepper.

Pour onion mixture over rib roulettes in greased pan. Wrap the pan in foil and bake for 2 hours.

Remove rib roulettes from pan and drizzle with your favorite barbecue sauce.