



WILD. NATURAL. SUSTAINABLE.

Berkshire Bacon-Wrapped Venison Loin Filet

Prep Time: 3 hrs 45 min • Yields: 3-4 servings

Ingredients:

2 Fossil Farms' Venison Loin Filets
average of 8 oz

½ lb. Fossil Farms Berkshire Bacon

½ cup dark brown sugar

1 cup soy sauce

½ tsp. ground black pepper

Method:

1. Mix brown sugar, soy sauce and ground black pepper in bowl.
2. Roll venison loin filet in brown sugar soy mixture, until both sides are covered completely.
3. Place marinated Venison in zip-lock bag and let marinate in refrigerator for 3 hours. Keep remaining mixture, as you will need it later.
4. Remove venison loin filet from bag. Wrap each venison filet with the bacon tightly, then set aside.
5. Preheat oven to 350°F.
6. Place wrapped venison on resting rack then place the resting rack on sheet pan.
7. Roast in oven for 20-25 minutes for a rare to med-rare finish.
8. Baste filets throughout the cooking process with baking brush using remaining marinade sauce.
9. Remove from oven and let rest for 5 minutes on cutting board before slicing.
10. Cut the venison filet into ½ inch slices. Plate, serve, and enjoy!

Equipment:

Oven
Large bowl
Large zip lock bag
Meat thermometer
Resting rack
Sheet pan
Cutting board
Sharp knife

