



**Recipe using  
Jalapeno Kiwi Jelly  
Venison Backstrap Wrap Arounds**

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**Ingredients**

1 loin Venison backstrap (venison backstrap may be substituted with pork tenderloin or filet mignon)  
14 to 16 slices thin sliced bacon  
1 large purple onion-peeled and quartered lengthwise then half the quarters lengthwise again  
6-8 large fresh jalapeños stemmed, seeded and cut in 1/4 lengthwise  
1 lb. cake pepper jack cheese- sliced into 1/8 thick by 2"x1/2"wide slices  
1 box round toothpicks- remove from box and place in a bowl of water

**Preparation**

Remove all sheath, membrane or skin from backstrap. Cut into 12 – 14 3/4" thick steaks. Place each steak one at a time on a cutting board. Cover with saran wrap and lightly strike with a tenderizing mallet (shallow stippled face down), until 1/4" thick. Be careful and try to keep from pounding holes through the meat. Spray with olive oil spray and set aside. Separate purple onion into 1-2 piece sections- approximately 12-14 sections.

Take 1 slice of tenderized backstrap in one hand. Lay purple onion slice in center of meat-inside side up. Place a slice of cheese on onion piece. Lay a jalapeno quarter face down on cheese. Carefully roll the meat around vegetables and cheese. Wrap approximately 3/4 slice of bacon around the roll covering the ends first. Then wrap another full slice of bacon around the wrap closing up the folded side and sealing the entire wrap. Secure the bacon with moistened toothpicks

Grill over a mesquite charcoal or gas fire on medium/high heat. Place wraparounds indirectly over the heat, to prevent flare ups. If using gas, do not leave grill unattended during cooking. Baste liberally then cook covered for 5-8 minutes per side. Continue basting as you turn. When bacon is done, place wraparounds on a platter and carefully remove all toothpicks.

**Baste**

Basting brush

1-jar Texas Gourmet Jalapeno Kiwi Jelly

2 T olive oil

1 cup merlot or other dry red wine

2 T Black pepper

1 T sesame seeds

2 T soy sauce

1 T coarse mustard

2 cloves fresh garlic-minced

Heat basting marinade ingredients in a sauce pan until well blended. Remove from heat.

**Grilling**

Grill over a mesquite charcoal, or gas fire on medium/high heat. Place the wraparounds indirectly over the heat. Baste liberally, then cook covered for 3-5 minutes per side. Continue basting when turning. When bacon is done, place the wraparounds on a platter and carefully remove all toothpicks.

Serve immediately with The Texas Gourmet's Hunter's Quick Dirty Rice and Texas Gourmet's Black Bean Pico De Gallo.

SERVES: 6 to 8

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