

Ribs on a Stick

Ingredients:

6" – 8" section of Venison Backstrap

3 ½" Meat Skewers

Smokehouse BBQ Seasoning or BBQ Sauce of your choice

Directions:

Cut backstrap into 1 ½" pieces. Butterfly pieces from side, cut half way through and open. Insert skewers through each half of each piece, leaving ends of skewers sticking out. Roll each rib in BBQ Seasoning or brush with BBQ Sauce.

Grill until meat reaches a temperature of 145 – 150 degrees. Or place in covered dish and bake at 350 degrees for approximately 30 – 40 minutes. Do not over cook.

Can service on rice with grilled vegetables.