

Grilled Venison Tenderloin

Season meat liberally with coarse ground black pepper, ground ginger, granulated or powdered garlic (not garlic salt), whole or ground celery seeds, rosemary and thyme. Force a wide-tined fork through the meat every quarter-inch along the entire length of meat and all four sides, to tenderize and season throughout. Marinate venison overnight in the following:

1 cup safflower oil
¾ cup apple cider vinegar
1 cup light soy sauce
1 ¼ cup Worcestershire sauce

Cook over very hot coals or on a gas grill for six to ten minutes per side. Cooking time will vary with heat and individual taste. Baste cooked venison with an unused portion of marinade and carve into serving portions and enjoy.