

Two Great BBQ Recipes

There is no shortage of barbecue recipes. Almost everyone who barbecues food has a few favorite recipes. Here are a couple of fun barbecue recipes to try out. You never know when you'll find a new family favorite!

GRILLED VENISON WITH BACON Prep time: 6 to 7 hours

Cooking Time: 20 minutes

Serves: 4

Ingredients

2 lbs. venison backstrap (tenderloin)

1 qt. apple cider

1 1/2 lbs. thick sliced bacon

2 12oz. bottles of barbecue sauce

Cut venison into 2 inch chunks and place in a shallow baking dish. Pour enough apple cider into the dish to cover the venison pieces fully. Place the dish in a refrigerator and allow to soak for two hours.

Remove venison from the cider and shake the pieces vigorously to free them of cider. Throw away the cider that is left in the dish. Wash the dish before putting the venison in it again.

Put the venison back in the dish and pour in the barbecue sauce generously # so that it covers the venison fully. The dish should then be covered and returned to the refrigerator for two to three hours.

Remove the venison from the fridge and let it stand for half an hour in normal room temperature. Next, wrap bacon slices around each chunk of venison. Secure the with toothpicks to make sure that it does not fall off during grilling.

The venison is now ready to be barbecued. Heat the barbecue grill and brush some olive oil on the grill grate. Lay the venison packed in bacon on the hot grill. You can expect the bacon to cause flame-ups, but don't worry. Let it get slightly burnt. It adds to the smoked flavor. Turn the venison a few times to ensure smooth and even cooking, and serve hot.

STUFFED GRILLED PORK CHOPS Prep time: 30 minutes

Cooking time: 20 minutes

Serves: Four

Ingredients

4 extra-thick rib pork chops, 1" to 1 1/4" thick

3/4 cup dry breadcrumbs

Large pinch dried rosemary, crumbled fine

Large pinch dried marjoram, crumbled fine

1 Tbsp. melted butter

1/2 cup minced sweet onion

1 small clove garlic, minced

1/2 tsp. salt

Slice shallow pockets in the pork with a sharp knife.

Take a deep dish and toss the breadcrumbs, herbs, butter, onion, garlic, and salt. Mix well, then stuff the mixture into the pockets.

Grill the chops. They should be grilled at medium-high heat for 8 to 10 minutes per side. To ensure even cooking, the chops should be turned several times.

Serve once the chops are nicely browned.