



## STUFFED ROLLED VENISON LOIN

### Ingredients:

Venison Loin (backstrap)

Kalamata olives (chopped)

Roasted red peppers (chopped) or Tassos® Roasted Red Pepper and Cheese Spread

Olive Oil

Lemon pepper

Salt

Pistachios (finely chopped)

Feta cheese or Asiago cheese

Garlic powder or minced garlic

Pepper

(Ingredients for filling are a recommendation. Experiment with other flavors that you like to customize recipe to your taste. All seasonings are to taste).

### Directions:

1. Remove silver skin from loin
2. Start cut on loin about 1/4" from top, cutting lengthwise to within 1/4" – 1/2" of the other edge of loin. Unroll what you have cut, then do the same cut in the opposite direction. Repeat cuts until the loin is flat and unrolled. Loin should be about 1/4" thick.



3. Lay loin out on cutting board. Lightly season with Lemon Pepper. Set aside.
4. In a medium bowl, mix all other ingredients. Add only enough olive oil to mix ingredients and help bind. If using a spread, it is not necessary to add olive oil.
5. Spread an even layer of mixture onto the loin. Don't spread so thick that you can't roll it.
6. Start rolling your loin as tight as you can, slowing rolling and tucking filling in, as needed. Secure roll with toothpicks. Lightly rub roll with olive oil.
7. Place rolled loin onto a wire rack in a roasting pan. Bake in a pre-heated 400 degree F oven for 15-20 minutes or until the interior temperature of the meat is 130-140 degrees F. Half way through baking, turn roll over so it cooks evenly on both sides. BE SURE NOT TO OVERCOOK! Venison should be served at a medium wellness.
8. Remove from the oven, carefully remove toothpicks. Cut stuffed venison loin roll into  $\frac{3}{4}$ " – 1" slices, on the bias.
9. Serve immediately. ENJOY!

