



Stuffed Venison Roast

3-4 lb Venison Roast about 1" thick

1 medium chopped onion

½ cup chopped celery

½ cup chopped carrots

½ cup dry bread crumbs

9 slices of bacon

Fresh Herbs

Salt & Pepper

In a large skillet, cook 6 slices of bacon crispy and remove from pan. Reserve the bacon fat in the pan. Drain the bacon and crumble. Sauté the onions, carrots and celery in reserved bacon fat until tender. Remove from heat and stir in crumbled bacon, bread crumbs and fresh herbs. Season the venison with salt and pepper. Spread stuffing mixture evenly on the flat roast. Roll the roast up with the grain of the meat. Tie the roast up with butcher's twine and cover the roast with the remaining three slices of bacon. Roast in a preheated oven at 325 degrees for about an hour depending on the size of the roast.

Black Bear Lodge & Saloon

14819 Edgewood Drive

Baxter, MN 56425

218-828-8400

www.blackbearlodgemn.com