



Chipotle-Honey Grilled Venison Steaks

4 Venison Steaks

¼ cup chopped chipotle pepper in adobo sauce

1 Tbsp fresh chopped garlic

½ cup honey

½ cup fresh cilantro chopped

½ cup lime juice

1 tsp cumin

1 tsp salt & pepper

1 ½ lbs red potato cubed

½ cup onions diced

1 Tbsp fresh chopped garlic

Salt and pepper to taste

In a mixing bowl combine chipotle peppers, cilantro, honey, garlic, lime juice, cumin, salt and pepper. Whisk together and pour into a Ziploc gallon bag, add venison steaks and refrigerate for 2-3 hours. Place cubed potatoes in foil baking pan, season with salt and pepper and top with onions and fresh garlic. Cover the pan with aluminum foil and place on the grill about 20 minutes before the venison steaks. Grill steaks over medium-high heat to desired temperature and serve with the potatoes.