

Bacon-Wrapped Venison Steaks with Garlic-Herb Compound Butter

<http://userealbutter.com/2013/11/17/bacon-wrapped-venison-garlic-herb-butter-recipe/>
from my neighbor, Herb

4 venison steaks, cut to 3/4-inch or 1-inch thickness (or 8 small ones like I used)
salt to season
pepper to season
4-8 slices of bacon (enough bacon to wrap each steak)
4-8 pats of garlic herb compound butter

garlic-herb compound butter

4 oz. unsalted butter, softened
4 cloves garlic, grated
2 tbsps parsley, chopped

Make the garlic-herb compound butter: Mix the butter, garlic, and parsley together in a bowl. Scrape the butter out onto a sheet of wax paper. Wrapping the wax paper around the butter, roll it into the shape of a log (diameter is up to you). Twist the ends tight. Refrigerate. When the butter is firm, remove from the refrigerator. Warm a knife under hot water. Dry the knife and cut the butter into slices. Makes 1/2 cup of garlic-herb compound butter.

Make the venison steaks: Season the steaks on both sides with salt and pepper (don't be stingy with the salt). Wrap a strip of bacon (or more or less depending on steak size) around the circumference of each steak and secure the ends with a toothpick. Grill on high heat for 2-4 minutes a side (depending on the steak size). You want to shoot for rare to medium rare (internal temperature of 130-140°F) to avoid making this tender, lean meat become dry and tough. When the steaks are done, remove from heat and serve with a pat of the garlic-herb compound butter on top. Serves 4.