



Favourite Recipes from our Members

BOX CAR VENISON ROLLS

Serves: 4

Prep Time: 2 hours

- 1 lbs. venison, thinly sliced
- 1 tsp. prepared mustard
- 1/8 tsp. dill weed
- ½ tsp. marjoram
- pinch of ground cloves
- freshly ground pepper to taste.
- 4-5 strips of bacon, diced
- 2-3 sm. Pickles, thinly sliced lengthwise
- flour for dredging
- 2 T. oil or butter
- 2 cups beef broth

Pound meat with mallet until quite thin and tissues are broken down. Spread each slice with mustard and sprinkle sparingly with dill weed, marjoram, cloves and black pepper. Place bacon and pickle slices over meat. Roll up steak and dredge the outside of each roll with flour, secure with toothpicks. Saute´ in oil or butter until browned on all sides. Transfer to casserole. Pour beef broth over meat. Cover casserole and simmer about 1 ½ hours or until tender.