

## Beef/Venison Wrap Ups for the grill

Serves 4

- 1 lb of flank steak or tenderloin
- 1 bell green, yellow, or orange pepper
- 1 jalapeno pepper
- 1 pound block of monterey jack cheese
- 1 envelope of McCormick's dry marinade mix "Zesty Herb"
- 1 pound of **thick bacon**

The steak needs to be cut in strips with the grain of the meat in 6" long and about 4 to 6" wide. The strips should not be any thicker than ¼".

Mix the dry marinade together as the directions read. Marinade the strips of steak for a minimum of 4 hours (I prefer 24 hours)



Remove the seeds from the bell pepper and jalapeno and cut into thin strips. Cut the cheese into ½"x ½" strips 6" long.

Cut the strips of bacon in half so they are only 6" long and make sure you have as many slices of bacon as you do steak.

Place a strip of bacon down on a cutting board and lay a piece of steak on top of that. Place a few pieces of pepper (bell and jalapeno) and 1 slice of cheese on one end of the steak. Then roll everything up and place a long toothpick through everything for the grill. You may want to put two toothpicks through the roll up perpendicular to the first toothpick.

Grill the roll ups over an even heat. Avoid a very hot grill as most of the cheese will melt and run out prior to the meat being cooked all the way through. Keeping the strips of steak ¼" thick or less will reduce the cooking time and will the peppers and cheese will be cooked for the correct time. Add fresh ground pepper to the roll ups to taste while grilling.

## Cheesy Pheasant

- 2 lbs of pheasant breasts
- 1 envelope of McCormick's dry marinade mix "Zesty Herb"
- 1 lb of bacon
- 2 cans of Campbell's cheese soup
- 1 large sweet onion
- 1 clove of garlic
- 1 cup of milk
- 1 loaf of thick (texas toast style) bread



Marinate the pheasant breasts a day before cooking the recipe per the directions of the marinade. Then grill the pheasant breasts till done. Cut the cooked breasts into small bite size pieces (1/2"x1/2")

Cook bacon till done. Cut bacon into bite size pieces.

In a large crockpot, combine the cheese soup, milk, bacon pieces, sweet onion (chopped), and minced clove of garlic. Cook on low for 4 hours.

Serve as an open faced sandwich with the bread.