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Roast Venison Recipe

Ingredients

- 5 lb Venison roast
- Milk
- 8 sl Bacon

Instructions

1. Place the roast in a non-reactive bowl, and add enough milk to cover; Let stand in refrigerator over night, drain and pat dry
2. Place in roasting pan, arrange bacon slices on top, and season with salt and pepper and bake in a 350ø oven for about 2 hours (or to 140ø on meat thermometer)
3. Serve with baked potatoes and veggies.

*Source: Ruth M. Morse, Henderson NY from "Bill Saiff's Rod & Reel Recipes for Hookin' & Cookin'" cookbook... Retyped for you with permission by FRED GOSLIN on Cyberealms Bbs. Home of KOOKNET in Watertown NY (315) 786-1120
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