

Venison Rouladin



Venison roast (preferably from the hindquarter)
Bacon strips cut into thirds
6oz. stone ground mustard
Dill pickle spears, cut in halves
Toothpicks
2-3 tbs beef base
Water
3 tbs vegetable oil
4 tbs all-purpose flour
Salt and pepper

Preheat oven to 400 degrees.

Slice the roast across the grain into ¼ inch thick slices.

Pound slices flat and cut into about 4 inch wide pieces. They don't have to be exact, but should be as uniform as possible to ensure uniform cooking.

Lay slices out on work surface. Spread each slice with a dollop of mustard. Top with a slice of bacon and pickle spear.

Roll each piece into a log around the pickle and secure with one or two toothpicks.

Arrange on baking pan so they are not touching, and spray or coat thinly with vegetable oil.

Bake in preheated oven until brown, about 20 minutes.

Remove rouladin from oven, place in a large kettle and cover with water. Add enough base to make a very light stock and bring to a boil.

Reduce heat, cover and simmer about 45 minutes or until tender.

Strain rouladin and reserve about 3 cups of stock.

Mix oil and flour together and, with heat off, stir into reserved stock. Return to a boil, stirring constantly for about 3-5 minutes until thickened and smooth. Salt and pepper gravy to taste.

Remove toothpicks from rouladin, reheat in gravy and serve.