How To Make Venison – Traeger Grill

Venison is such a great tasting meat with a nice earthy finish to it. Now we add that Traeger wood fired fun to it and WOW, I think you’re going to be happy with this one. It’s Game On, Chef Jason

Chef Jason K. Morse, CEC | Ace Hardware Grill Expert | Owner, 5280 Culinary

##### **Yield:** 8 Servings

##### **Prep time:** 5 Minutes

##### **Cook time:** 45-55 Minutes

##### **Cook temp:** 180˚ F Smoke – 30 minutes then 375˚ F Roasting – 15-20 Minutes

# Ingredients

### *Measure* ***Ingredient Prep Notes***

### 2 ea **Venison Tenderloins, approx. 1# each Trimmed**

### 1 tbsp **Oil, Canola / Olive Blend**

### 3 tbsp **Game On Rub, 5280 Culinary Season to taste**

###

###

Wash all tools prior to use

Clean and sanitize all cutting boards and prep surfaces prior to use

Read all manufacturer’s instructions before using grills, or any cooking tools

Clean out Traeger as needed and change drip tray liner (if applicable)

Fill pellet hopper with Reserve Blend Pellets

Set Traeger to 180˚ F, hit enter and hit ignite

While Traeger is heating up:

Prepare the venison tenderloin by removing any silver skin or connective tissue

Lightly oil the venison and season to taste with Game On rub

If applicable: add your wired probe or meater probe to the center of the vension tenderloin

Once Traeger has reached cooking temp of 180˚ F add the venison tenderloin on the bottom grate and plug in the wired probe

Smoke the venison for approx. 30 minutes, or until internal temp reaches 95˚ F

Adjust Traeger to 375˚ F and cook vension until temp reaches 130˚ F

Using Tongs, remove the venison to a cooling rack

Bring into kitchen and allow to rest for 5 minutes

Slice the vension on a bias into thin slices

Devour

# BBQ Gear / Supplies:

* Traeger Timberline, Large **Ace Sku # 8037251**
* Reserve Blend Pellets **Ace Sku # 8015887**
* Game On Rub, 5280 Culinary **Ace Sku # 8561987**