



RECIPE NAME: Big Game Heart Roast

FROM THE KITCHEN OF: Jeremy Peery '98

INGREDIENTS:

1 big game heart
1/2 cup of all purpose flour
1/8 teaspoon pepper
seasoning to liking
3 tablespoons of bacon fat or
cooking oil of your choice
4 - 5 strips of bacon

INSTRUCTIONS:

Slice heart in a spiral fashion, "unrolling" the heart from outside to center. Remove the tendons, fat and membranes. mix flour, seasoning and pepper and dip the long strip of heart into the mixture, evenly coating it. Heat the bacon fat/cooking oil in a skillet over medium-high heat and quickly brown the heart on both sides. Set aside and cool slightly while preheating the oven to 325 degrees. With the heart roll flat, lay 2 or 3 slices of bacon on the heart. Roll up the bacon in the heart, starting with the short end of the heart until it is in a rolled up roast. Cover with remaining bacon, skewer with toothpicks to hold in place and place in a roasting pan. Roast until tender, usually about 45 minutes. Slice thin and enjoy!

