

## **Marinated Venison Kabobs**

### **Ingredients:**

- 1 1/2 lbs. venison loin, cut into 2-inch cubes
- 2 fresh green peppers, cut into large chunks
- 16 whole fresh mushrooms
- 2 medium onions, quartered

### **Marinade ingredients:**

- 1 tsp. dry mustard
- 1/4 tsp. ground black pepper
- 1/2 cup olive oil (or vegetable oil)
- 1/3 cup soy sauce
- 1/4 cup red wine vinegar (or other vinegar)
- 2 tbsp. lemon juice
- 1 tbsp. Worcestershire sauce

Combine marinade ingredients. Place venison cubes in marinade, turning to coat completely. Marinate covered for at least 4 hours or overnight, refrigerated. Turn several times. About 30 minutes before grilling, add green pepper, mushrooms and onion to the marinade, making sure to coat each piece.

When ready to grill, drain meat and vegetables. Reserve marinade for basting. Alternately thread venison and vegetable pieces onto skewers. Grill kabobs on a greased grill about 3 inches from coals for about 2 minutes per side or until cooked to medium-rare. Turn often to brown evenly. Baste frequently.

Serves four.