

# **Tangy Venison and Vegetables**

Southern Living Best Barbecue Recipes - June 2011

**Servings: 6**

**Preparation Time: 20 minutes**

**Grill Time: 15 minutes**

**1/2 cup red wine vinegar**

**1/4 cup honey**

**1/4 cup soy sauce**

**2 tablespoons ketchup**

**dash garlic powder**

**dash pepper**

**1 1/2 pounds boneless venison sirloin, cut into 1 1/4-inch cubes**

**12 small round red potatoes**

**1 large onion, cut into six wedges**

**1 medium zucchini, cut into 1-inch pieces**

**1 medium green bell pepper, cut into 1 1/2-inch pieces**

**12 fresh mushrooms**

**15 cherry tomatoes**

**6 15-inch metal skewers**

In a bowl, stir together the vinegar, honey, soy sauce, ketchup, garlic powder and pepper. Reserve 1/4 cup for later use; chill the reserved marinade.

Pour the remaining marinade into a large shallow glass dish or zip-top freezer bag.

Add the venison to the marinade. Cover or seal. Chill four hours, turning occasionally.

Cook the potatoes in boiling water for 10 minutes. Drain.

One hour before grilling, combine the potatoes, reserved marinade, onion, zucchini, green pepper, mushrooms and tomatoes. Toss gently.

Preheat the grill to 350 to 400 degrees (medium-high) heat.

Remove the venison from the marinade, reserving the marinade.

Bring the marinade to a boil in a small saucepan. Set aside.

Thread venison and vegetables alternately onto the skewers.

Grill the kabobs, covered with the grill cover, for 15 minutes or to the desired degree of doneness, turning occasionally and basting with the reserved marinade.

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Per Serving (excluding unknown items): 92 Calories; trace Fat (3.5% calories from fat); 3g Protein; 23g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 753mg Sodium. Exchanges: 1 1/2 Vegetable; 1 Other Carbohydrates.