



# Venison Crisпитos

**Burnt Kettle**

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## Ingredients:

- A pack of eggroll wrappers
- 1 lb ground venison
- 6 slices of bacon
- 1 green onion
- ½ yellow onion
- 3 cloves garlic
- Red bell pepper (yellow or green are fine too)
- 1 cup Shredded cheddar
- 1 block of cream cheese
- 1 Tbs Dale's seasoning
- Shagbark hickory syrup
- Salt and pepper
- A cup of water to wet your fingers

Directions:

- Fry the bacon until it's crispy. Crumble and set aside.
- Dice yellow onion and bell pepper and mince the garlic.
- Brown the ground venison with the onions, garlic, bell pepper in the skillet you just fried the bacon in.
- Drain off the bacon grease and add the meat mixture to a mixing bowl.
- Add salt and pepper to taste.
- Chop up the green onion (all of it, bulb and green parts) and add to the mixing bowl.
- Add the crumbled bacon to the mixing bowl.
- Mix it all together and then start adding the cheddar a little at a time while continuing to stir it so that all the cheese gets spread throughout without clumping.
- Slice the cream cheese into long slices about ½ inch thick.
- Put a heaping tablespoon of the meat mixture on one end of an eggroll wrapper.
- Wet the opposite end of the wrapper with water (use your fingers in the cup of water) so that it sticks once you roll it up.
- Spread the mixture out from end to end, then place a slice of the cream cheese on it. (You might want to chop the slice into several pieces so you can spread it out, or leave it as it is so that all the cream cheese stays in the center.
- Drizzle with the shagbark hickory syrup if you have some, it's great without it too.
- Roll the wrapper up without pinching the ends and set aside until all of the crispitos are rolled.
- Fry on medium heat until golden.
- Use your favorite dipping sauce – our shagbark hickory syrup is good, and so is Asian Sesame Dressing with Ginger and Soy, and it's good with picante sauce, chili sauce or nothing at all.