

Sweet and Smoky Venison Kebabs

Venison Kebabs are an easy, tasty way to enjoy wild game. Tender marinated venison and fresh veggies grilled together make a quick, delicious meal everyone will love!

Ingredients:

1/2 cup soy sauce
1/4 cup honey
2 tablespoons apple cider vinegar
1 tablespoon smoked paprika
1 teaspoon ground cumin
1 teaspoon garlic powder
1/2 teaspoon cayenne pepper (adjust to taste)
1/2 cup vegetable oil
5 pounds venison, cut into 1-inch cubes
1 red bell pepper, cut into large chunks
1 yellow bell pepper, cut into large chunks
1 red onion, cut into large chunks
1 cup pineapple chunks
Wooden skewers, soaked in water for at least 30 minutes

Instructions:

Prepare the Marinade: In a large bowl, whisk together soy sauce, honey, apple cider vinegar, smoked paprika, cumin, garlic powder, and cayenne pepper until well combined. Slowly whisk in the vegetable oil until emulsified.

Marinate the Venison: Add the venison cubes to the marinade, ensuring each piece is thoroughly coated. Cover and refrigerate for at least 4 hours, preferably overnight, to allow flavors to meld.

Assemble the Kebabs: Preheat an outdoor grill to medium heat and lightly oil the grate. Thread the marinated venison onto the soaked wooden skewers, alternating with red bell pepper, yellow bell pepper, red onion, and pineapple chunks.

Grill the Kebabs: Place the skewers on the preheated grill. Cook, turning occasionally, until the venison reaches your desired level of doneness, approximately 10-12 minutes for medium-rare.

Serve: Remove the kebabs from the grill and let them rest for a few minutes before serving. Enjoy your sweet and smoky venison kebabs alongside your favorite side dishes.

This recipe offers a delightful balance of sweet and smoky flavors, complemented by the natural tenderness of the marinated venison and the freshness of the vegetables and pineapple.

Prep Time:
30 mins

Cook Time:
20 mins

Additional Time:
4 hrs

Total Time:
4 hrs 50 mins

Servings:
18

Yield:
36 skewers

