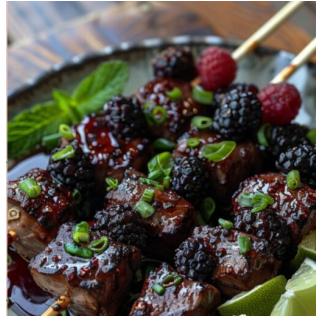


Grilled Venison Skewers with Blackberry Jalapeño Glaze

(different colors preferred, like red and yellow), cut into 1-inch pieces



OVEN
450°F

TIME
20 min

TEMP
145°F

PRINT
Recipe Card

INGREDIENTS

- 2 pounds venison loin or leg, cut into 1.5-inch cubes
- 2 tablespoons olive oil
- 3 cloves garlic, minced
- 1 tablespoon fresh rosemary, chopped
- 1 tablespoon fresh thyme leaves
- 1 teaspoon salt
- $\frac{1}{8}$ teaspoon freshly ground black pepper
- 1 red onion, cut into 1-inch pieces
- 2 bell peppers (different colors preferred, like red and yellow), cut into 1-inch pieces
- 2 cups fresh or frozen blackberries
- 3 tablespoons honey (or maple syrup for a different flavor)
- 2 tablespoons apple cider vinegar
- 1-2 jalapeños, seeded and finely diced (adjust quantity for heat preference)
- 2 tablespoons fresh lime juice
- 1 tablespoon grated ginger
- $\frac{1}{2}$ teaspoon cinnamon
- Pinch of salt

Swaps and Notes:

Venison Cut: While loin or leg are ideal for tenderness, if using a tougher cut, consider marinating for the full 4 hours or even overnight. You could substitute with beef tenderloin or sirloin for a similar outcome if venison isn't

available.

Herbs: Feel free to experiment with other fresh herbs like sage or marjoram in the marinade. Dried herbs can be used, but use half the amount of fresh.

Vegetables on Skewers: Get creative with the veggies! Cherry tomatoes, zucchini, or even mushrooms would be excellent additions.

Jalapeño Heat: For less heat, remove all seeds and veins from the jalapeño. For more heat, leave some seeds in or add a pinch of cayenne pepper.

Blackberries: Frozen blackberries work just as well as fresh; no need to thaw them before adding to the saucepan.

Sweetener in Glaze: Honey provides a classic sweetness, but maple syrup offers a slightly different, earthy sweetness that pairs beautifully with game meats.

Glaze Consistency: If you prefer a smoother glaze, you can strain it through a fine-mesh sieve after simmering to remove blackberry seeds and jalapeño pieces.

Instructions:

Prepare the Venison: Begin by patting your venison cubes thoroughly dry with paper towels. This helps ensure a better sear. In a large mixing bowl, combine the olive oil, minced garlic, chopped fresh rosemary, fresh thyme leaves, salt, and freshly ground black pepper. Add the venison cubes to this mixture and toss well to ensure every piece is evenly coated with the marinade. Cover the bowl and refrigerate for at least 20 minutes to allow the flavors to meld. For a deeper flavor, you can marinate for up to 4 hours.

Make the Blackberry Jalapeño Glaze: While the venison is marinating, prepare your glorious glaze. In a small saucepan, combine the fresh or frozen blackberries, honey (or maple syrup), apple cider vinegar, finely diced jalapeños, fresh lime juice, grated ginger, cinnamon, and a pinch of salt. Bring this mixture to a gentle simmer over medium heat. Once simmering, reduce the heat to medium-low and let it continue to simmer for about 15 minutes, stirring occasionally. The berries will break down, and the sauce will thicken into a glossy, fragrant glaze. Set aside.

Skewer the Venison: If using wooden skewers, remember to soak them in water for at least 30 minutes prior to grilling. This prevents them from burning on the grill. Now, alternate threading the marinated venison cubes with the pieces of red onion and bell peppers onto the soaked skewers. Try not to pack them too tightly, allowing for even cooking.

Grill the Skewers: Preheat your outdoor grill to medium-high heat (aim for 400-450°F / 200-230°C).

Once hot, lightly oil the grill grates to prevent sticking. Carefully place the skewers on the hot grates. Grill for 3-4 minutes per side, rotating them evenly to ensure all sides get a nice sear and cook through. Venison is best enjoyed medium-rare to medium, so aim for an internal temperature of 135-145°F (57-63°C).

Glaze and Serve: In the last 2 minutes of grilling, generously brush the venison skewers with your prepared blackberry jalapeño glaze. Turn them once to ensure both sides get coated and the glaze can caramelize slightly. Remove the skewers from the grill and let them rest on a clean plate or cutting board for 5 minutes. This resting period allows the juices to redistribute, ensuring the venison remains tender and juicy. Before serving, drizzle any remaining glaze over the skewers for an extra burst of flavor.

Tips for Success:

Don't Overcook Venison: Venison is very lean and can dry out quickly. Grill to medium-rare to medium for the best texture and flavor. A meat thermometer is your best friend here!

Room Temperature Meat: Allow the venison to come to room temperature for about 20-30 minutes before grilling. This promotes more even cooking.

Soak Wooden Skewers: This simple step is vital to prevent wooden skewers from catching fire on the grill.

DIRECTIONS

1. **Prepare the : Venison:** Begin by patting your venison cubes thoroughly dry with paper towels. This helps ensure a better sear. In a large mixing bowl, combine the olive oil, minced garlic, chopped fresh rosemary, fresh thyme leaves, salt, and freshly ground black pepper. Add the venison cubes to this mixture and toss well to ensure every piece is evenly coated with the marinade. Cover the bowl and refrigerate for at least 20 minutes to allow the flavors to meld. For a deeper flavor, you can marinate for up to 4 hours.
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9. **Balance the : Glaze:** Taste your blackberry jalapeño glaze before using it. If it's too tart, add a little more honey. If not spicy enough, a tiny pinch of red pepper flakes or another sliver of jalapeño.
10. **Clean : Grill Grates:** Start with clean, oiled grates to prevent sticking, especially with lean meats like venison.
11. **Serving Suggestions and Pairings:** These Grilled Venison Skewers with Blackberry Jalapeño Glaze are incredibly flavorful on their own, making them the star of any meal. They pair beautifully with simple sides that let the venison shine. Consider serving them with:
 12. Fluffy wild rice or quinoa
 13. A light green salad with a vinaigrette
 14. Roasted asparagus or : Brussels sprouts
 15. Creamy polenta or mashed sweet potatoes
16. For other hearty and flavorful main dishes, you might also enjoy:
17. **My This : Cajun Chicken Sausage Gumbo** is My Favorite Bowl of Southern Comfort for a rich, soulful meal.
18. Or for a quick and satisfying dinner, try my : **This Tomato Skillet with Okra and Sausage** is My Favorite Quick Dinner Packed with Southern Flavor.
19. **Storage and Leftover Tips:** Leftover venison skewers are best enjoyed fresh to maintain their tenderness. If you have any remaining, remove the meat and vegetables from the skewers and store them in an airtight container in the refrigerator for up to 2-3 days. To reheat, gently warm them in a skillet over low heat or in a microwave, being careful not to overcook the venison further. The glaze might thicken upon cooling, so you can gently warm it separately and drizzle over the reheated venison.

20. More Recipes You Will Love: If you loved the robust flavors and simple elegance of this venison dish, you'll find similar satisfaction in these other recipes:
21. For another comforting meat dish, check out : These Easy Turkey Wings are My Favorite Comfort Food for Lazy Sundays.
22. If you're into flavorful one-pan meals, my : This Mexican Chicken and Rice Casserole is My Favorite One-Pan Dinner That's Always a Hit is a must-try.
23. And for a super convenient and tasty start to your day, my This One-Pan Breakfast Bake Will Make You Skip is fantastic.
24. Final Thoughts: These Grilled Venison Skewers with Blackberry Jalapeño Glaze are a testament to how wild game can be transformed into a truly gourmet experience right in your backyard. The combination of tender, herb-marinated venison and that irresistible sweet-spicy glaze is simply unforgettable. It's a dish that's sure to impress and satisfy even the most discerning palates. Give it a try, and prepare to elevate your grilling game!
25. Have you cooked venison before? What are your favorite marinades or glazes for game meat? Share your feedback in the comments below, and don't forget to connect with Chef Maniac for more exciting recipes!

SWAPS & NOTES

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/grilled-venison-skewers-with-blackberry-jalapeno-glaze/>