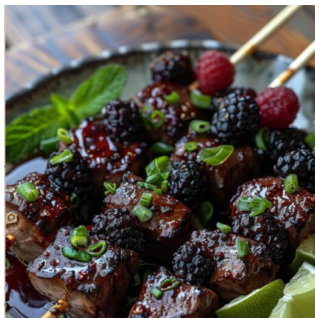


Sweet & Spicy Venison Skewers with Blackberry Jalapeño Glaze

If you're looking to turn your next cookout into something unforgettable, these



OVEN
450°F

TIME
20 min

TEMP
145°F

PRINT
Recipe Card

INGREDIENTS

For the Venison Skewers:

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

1/2 teaspoon freshly ground black pepper

1 red onion, cut into 1-inch pieces

2 bell peppers (different colors preferred), cut into 1-inch pieces

For the Blackberry Jalapeño Glaze:

2 cups fresh or frozen blackberries

3 tablespoons honey (or maple syrup)

2 tablespoons apple cider vinegar

1-2 jalapeños, seeded and finely diced

2 tablespoons fresh lime juice

1 tablespoon grated ginger

1/4 teaspoon cinnamon

Pinch of salt

DIRECTIONS

- 1. Marinate the Venison:** In a large bowl, combine olive oil, garlic, rosemary, thyme, salt, and pepper. Add cubed venison and toss to coat evenly. Cover and refrigerate for at least 20 minutes (up to 4 hours).
- 2. Make the Glaze:** In a saucepan over medium heat, add blackberries, honey, apple cider vinegar, jalapeños, lime juice, ginger, cinnamon, and salt. Simmer for 15 minutes until berries break down and sauce thickens. Strain for a smoother glaze, or leave chunky for a rustic finish.
- 3. Assemble the Skewers:** Soak wooden skewers for 30 minutes (if using). Thread marinated venison, onions, and peppers onto the skewers.
- 4. Grill the Skewers:** Preheat grill to medium-high (400-450°F). Oil the grates. Grill skewers 3-4 minutes per side until nicely charred and cooked to medium-rare to medium (135-145°F).
- 5. Glaze & Finish:** In the last 2 minutes of grilling, brush skewers generously with the blackberry glaze. Remove from grill, rest 5 minutes, then drizzle with extra glaze before serving.

SWAPS & NOTES

Substitute with beef sirloin or lamb.

Use only 1/2 jalapeño or skip it for a berry-forward glaze.

Frozen blackberries work just as well as fresh-no thawing needed.

Add sweetness with a dash of brown sugar if your berries are tart.

TIPS FOR SUCCESS

Don't overcook the venison-it's lean and can dry out.

Always rest grilled meat for 5 minutes before serving to lock in juices.

Strain the glaze through a mesh sieve if you prefer a smooth sauce.

Make extra glaze to use as a dipping sauce or salad dressing!

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

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