

Recipe (Serves Two)

Prep Time: 5 min

Grill Time: 45 mins

Total Time: 50 mins

Ingredients:

- 2 venison steaks
- Club House Signature Blends Lemon & Herb Seasoning
- Salt to taste
- Freshly ground pepper to taste
- 12 Brussels sprouts, cleaned and halved
- ¼ cup of butter, melted
- +/- ¼ cup of water

Step by Step:

1. Preheat the TravelQ™ to 300°F by lighting one burner and turning it to low.
2. Rub the venison steaks with a generous amount of Lemon & Herb Seasoning, salt, and pepper to taste.
3. Create a baking sheet by folding a piece of tinfoil in half, then turning up the sides to create a lip. Add the butter to the foil to melt. Once melted, add the sprouts, cut side down, seasoning to taste with salt and pepper. Pour the water into the makeshift baking sheet until the bottom of the foil is just covered.
4. Place the venison steaks onto the grill over the unlit burner (indirect heat) and close the grill lid. Cook for approximately 35 to 40 minutes, or until the venison has reached 140°F. Remove the venison from the grill and turn the lit burner up to high. If the Brussels sprouts are cooked through and slightly caramelized on the cut side, remove them from the BBQ. If not, wait until the venison is finished searing before removing them from the grill, giving the sprouts a little longer to cook.
5. Sear the steaks over direct heat for 1 to 2 minutes per side, until grill marks have formed.
6. Rest the venison steaks for at least 5 minutes before serving with the Brussels sprouts and your favorite side dishes.