

Marinated Venison Recipe

Ingredients

- 2 lg Carrots [sliced]
- 2 lg Onions [sliced]
- 2 Celery stalks [finely Chopped]
- 1/2 c Olive oil
- 2 Garlic cloves
- 2 ts Salt
- 1 ts Pepper [fresh ground]
- 1/2 c Sugar
- 1/2 ts Cloves
- 1/2 ts Allspice
- 1/2 ts Basil
- 2 Bay leaves
- 1/2 tb Parsley [chopped]
- 4 c Vinegar
- 4 c Water
- 2 c Beer
- 4 lb Venison shoulder [cubed]

Instructions

1. Saute, the carrots, onions, and celery in 1 tb olive olive oil in a skillet over low heat for 15 min., stirring frequently. Add the remaining olive oil, garlic, salt, pepper, sugar, cloves, allspice, basil, bay leaves, parsley vinegar, water, and beer, mixing well, and pour into a nonreactive bowl... Add the venison and marinate in the refrigerator for 24 to 48 hours stirring occasionally.
2. Place the venison in w/marinade in a stock pot and bring to a boil over med to low heat then reduce heat to low and simmer for 2 hours.
3. Discard the bay leaves, thicken the pan juices for gravy and serve.

*Source: NYS DEC Albany NY from "Bill Saiiff's Rod & Reel Recipes for Hookin' & Cookin'" Cookbook. re-typed with permission for you by Fred Goslin in Watertown NY on CYBEREALM Bbs. home of KOOKNET at (315) 786-1120
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