

Dutch Oven Venison Roasts:

Roast meat—used as much as you need for your family/friends. We used the rounds from a back leg, but you could really use any other piece from the back leg, or even a front shoulder from a young deer.

Ingredients:

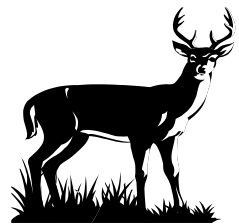
1 package of celery—chopped
2-3 medium onions—chopped
Garlic to taste
Seasoned Salt
2 cans of Campbell's beef consommé soup
Water to almost cover meat.

Directions:

Season your roasts with your favorite seasoning –we used plain seasoned salt. In a Dutch oven (12" is plenty for a family of 4-6), place as much meat as you need in a little bit of hot vegetable oil and lightly brown then remove. Now add your celery & onions, and allow them to begin to "clarify", all the while scraping and stirring the bottom to "deglaze" the oven. Now add your garlic to taste (we used about 1/2 a small jar for a 14" or 16" oven). Add your roasts back in, then pour in the beef consommé, and enough water to just about cover the meat. Now add the lid to the oven. For coals, a good rule of thumb is to take the diameter of your oven (12", 14", etc.) and use double that number of coals. That should heat your oven to about 325 degrees. In cooler temperatures, you will need to add a few more coals. If you noticed, we normally didn't really "count" the coals—but a charcoal chimney that is fairly full of coals is enough to do a 16" oven. For a 12" oven, you'd need much fewer coals. Place 2/3 of the coals evenly on the top, and 1/3 on the bottom. Rotate the lid and base of the oven 90 degrees opposite of each other about every 30 minutes—this is optional, but will help avoid uneven "hot spots". The roasts should be done in about 2 and 1/2 hours, or basically when the coals have died down. Use tongs and kitchen shears to shear the meat up into smaller bite-size pieces. If you want to add potatoes or carrots, for about every pound you add, be sure to also add 1 cup of water. If you want to add rice, add 1 cup of water for every cup of brown rice, or 2 cups for every cup of white rice.

Can Cooker Venison Roasts:

Cooking venison roasts in a Can Cooker is very similar to the Dutch oven recipe above. We recommend spraying the inside of the Can Cooker with a non-stick spray, adding the veggies to the bottom first, then add the meat, seasoning and garlic on top. Depending on the size of Can Cooker you are using or the amount of meat in your roast, you may or may not need to add water in addition to the beef consommé soup. Everything will be done in about 45 minutes, but keep in mind that the meat will be more tender the longer you cook it, so if you have tougher cuts of meat you may want to increase cooking time. Your cooking time starts once you have a small but steady jet of steam coming from the lid. Excessive heat can cause burning on the bottom!



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Venison Steaks:

For steak meat, we used the backstraps of the deer, cut into thin (3/8" or so) medallions. If you can age the meat for a few days, even if only in the refrigerator, it will produce much more tender steaks. For seasoning, we simply added a little bit of vegetable oil to a pile of meat and stirred so that the meat was lightly coated in oil. Then, we added a little bit of Montreal-style steak seasoning (any steak seasoning will do) and placed them on a medium-hot grill and cooked until done. Remember—venison goes from "done" to "dry" very quickly. Ultimately how you cook it is your personal preference.

Smoked Venison:

The best pieces to smoke are the pieces that would also make the best steaks—backstraps, "flat" pieces off a back leg, etc—even tenderloins! Remember—smoking really isn't a "tenderizing" process, so pick good pieces to use. Our technique is simply this:

- 1) Use one 2-liter of root beer and a cup of Kosher salt as your brine. If you are doing large quantities of meat, you may need to double this. **SLOWLY** stir in the salt (remember the "explosion" we talked about?), then bring the mixture to a boil. As soon as it boils, remove from heat and allow to cool.
- 2) Add in your meat pieces and allow to soak in the brine for 12-24 hours (in a refrigerator).
- 3) Season the meat pieces with your favorite dry-rub seasoning—we simply used seasoned salt, but you could try a cajun rub, southwest seasoning, etc. Don't be conservative—really coat the meat well.
- 4) Place the seasoned pieces in your smoker on sheets of heavy-duty aluminum foil sprayed with non-stick spray. I normally place another piece of foil loosely over the top of each tray to help hold in moisture. **Note**—for the bottom layer of foil on each tray, I fold the edges up to create a sort of "tray" to capture the liquid—this helps keep the meat moist, and keeps your smoker from getting messy!
- 5) Add your wood chips that have been soaking in water for an hour or so (we used hickory) to the smoking pan and turn the smoker on to about 200 degrees for 3 hours. This should get your meat up to about 160 degrees or so. You may need to adapt your smoking time depending on the type of smoker you have, etc.

Venison Stroganoff:

Ingredients:

- ½ pkg of dry egg noodles
- 1 pint container of canned venison
- 1 c sour cream
- 1 can of Golden Mushroom soup
- 1 can of Cream of Mushroom soup
- ½ c parmesan cheese

Cook and drain the noodles as directed, add the remaining ingredients and heat.
Salt and pepper to taste.