

Homemade Venison Prosciutto

with Cranberry Tea

TOTAL CURING TIME: 4-6 weeks

1 leg of venison (deboned, about 5-7 pounds)
1/4 C kosher salt
1 † Instacure No. 2 (curing salt)
2 T sugar
2 T ground cranberry tea leaves

1 T fresh rosemary, chopped
1 T fresh thyme, chopped
1 T black pepper, ground
2 cloves garlic, minced
Zest of 1 orange
Juice of 1 orange

PREPARE THE VENISON: Rinse the venison leg under cold water and pat dry with paper towels. Remove any excess fat and silver skin from the meat.

PREPARE THE CURE: In a bowl, mix the kosher salt, Instacure No. 2, sugar, ground cranberry tea leaves, rosemary, thyme, black pepper, minced garlic, orange zest, and orange juice.

CURE THE VENISON: Rub the venison thoroughly with the curing mixture, ensuring all parts are well-coated. Place the venison in a vacuum-sealable bag or a large resealable plastic bag. Seal the bag, removing as much air as possible. Refrigerate the venison for 2-3 weeks, turning the bag occasionally to ensure even curing.

RINSE AND DRY: After curing, remove the venison from the bag and rinse off the curing mixture under cold water. Dry the venison with paper towels.

REFRIGERATE TO CURE FURTHER: Place the venison on a wire rack set over a baking sheet in the refrigerator. Let it cure for an additional 2-3 weeks, turning occasionally to ensure even drying.