

## Lou's Homemade Corned Venison or Bear—Brined

\*This takes days to marinate but it will be worth the wait~fantastic for some of those tougher cuts. There's no need to corn tenderloins or backstraps, they're tender already. Corning helps tenderize challenging cuts of meat.

Prep time: 10 minutes

Cook time/Brine time: 6 days, 22 hours & 40 minutes

### Ingredients-

#### Corned via 'brine method':

5lbs of boneless rear leg roast (venison/bear, or other red game meat)

2 c. water

6 tbsp sugar-based curing mixture (Morton's Tender Quick or Todd's white sugar cure)

½ c. brown sugar

6 c. cold water

4 ½ tsp. pickling spice (McCormicks makes a nice one)

1 tbsp. granulated garlic

#### Corned via 'dry rub method':

5lbs of boneless rear leg roast (venison/bear, or other red game meat)

1 tsp. ground allspice

1 tsp. paprika

5 tbsp. sugar-based curing mixture (see above)

2 tbsp. brown sugar

2 tsp. black peppercorns

1 tsp. bay leaf powder (you can grind bay leaves up just as easy)

2 tsp. granulated garlic

### Instructions:

#### Via 'brine method':

Bring 2 cups of water to a boil in a medium-sized saucepan. Stir the dry ingredients and keep stirring until they dissolve and set aside (your pickling mixture). Then pour 6 cups of cold water & pickling mixture into a large container that you can cover. Add your game meat of choice to container, cover & refrigerate.

Length of time to cure will depend on the thickness of the cut of meat you chose and for the brine to work its way through the meat. Per Morton's suggestions it takes 5 days for every 2

inches of thickness. So, if your cut of meat is left as 4" thick it will take 10 days to brine. If using 'bottom' butts it can take 14 days for curing. Large top rounds about 21 days.

*Cooking methods:*

#1- "Slow cooker: Add meat to slow cooker with pickling liquid and you can add a beer also (and veggies if desired). Then slow cook in a crock pot from 5-6 hours or until tender. Then slice on diagonal in thin slices.

#2- Pan fry: Add sliced meat into a sauté pan with some evo (olive oil) and cook to desired temperature.

Via 'dry rub method':

Mix all ingredients in a bowl and the rub all over surfaces of roasts you've chosen. Place roasts in container or sealable bag and place in refrigerator. Cure for 5 days per 2" of meat thickness. Turn meat over 1X/day. This takes at least 5 to 7 days for smaller roasts and up to 21 days for larger ones. Once corned, you must rinse the meat off thoroughly and then cook thoroughly. Cooking instructions are the same for the above 'brine' method.

\*You can 'brine' roasts either fresh or frozen. Refreezing roasts after brining doesn't cause issues. Once meat is rinsed off dry it thoroughly. It works best if you use vacuum sealing if refreezing.