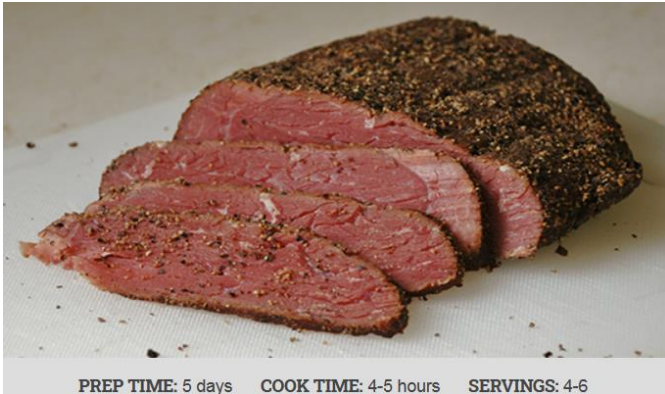


# Venison Pastrami

Use about any cut of venison you'd like for this recipe, but I prefer the eye of round because it is thinner and requires less curing time. Any roast cut from the rear quarter or even a blade steak from the front shoulder would do.



## INGREDIENTS

### 1 venison roast, trimmed

#### • Cure

- ¼ cup Tender Quick
- 2 tbs brown sugar
- 1 tbs black pepper
- 1 tbs onion powder
- 1 tbs garlic powder
- 1 tsp paprika

#### • Rub

- 3 tbs black pepper
- 1 tsp ground coriander
- 1 tsp garlic powder

## DIRECTIONS:

1. Mix cure and coat venison roast thoroughly. You really want to pack on the cure, leaving no surface uncovered. Place roast in gallon-sized plastic bag and place in the refrigerator.
2. Turn the roast once or twice a day. After a day or two, liquid will start to appear in the bottom of the bag. This is normal. Total curing times depends on the thickness of your roast, but consider five days the minimum.
3. At the end of the curing period, remove the roast from the bag and rinse thoroughly. Soak the roast in a bowl of cold water for a few hours or overnight. Remove roast from soaking water, rinse and dry thoroughly.
4. Coat the roast with the rub and place in pre-heated smoker. Smoke to an internal temperature of 150°. Time will vary due to a number of factors, but expect the meat to be in the smoker for at least 3-4 hours.
5. Place the roast on a sheet of tinfoil, splash with a little beef stock and seal foil tightly. Let this steam for about 30 minutes.
6. Remove from tinfoil, slice and enjoy.