



## Beer Marinated DeerElkMoose Steak

Savannah · 30/09/2024



### Prep Time

2 days

### Difficult

Medium

### Servings

2 days 25 mins

### Description

This is my favorite marinade after a good hunting season The two days in the fridge really makes all the difference when dealing with fussy people who dont like the wild taste of a good hunt

### Ingredients

- - 1 (12 fluid ounce) bottle amber beer (such as Honey Brown Lager®) - ¼ cup soy sauce - 2 tablespoons Dijon mustard - 1 tablespoon Worcestershire sauce - 1 tablespoon ground black pepper - 1 tablespoon salt - 1 dash hot pepper sauce
- or to taste - 4 (3/4 pound) venison steaks

### Instructions

1. Whisk together beer
2. soy sauce
3. mustard
4. Worcestershire sauce
5. pepper
6. salt
7. and hot sauce in a bowl and pour into a resealable plastic bag. Add venison steaks
8. coat with the marinade
9. squeeze out excess air
10. and seal the bag. Marinate in the refrigerator for 2 days. Preheat an outdoor grill for high heat
11. and lightly oil the grate. Remove steaks from marinade and shake off excess. Discard remaining marinade. Cook steaks on the preheated grill until they are beginning to firm and are hot and slightly pink in the center
12. about 7 minutes per side. An instant-read thermometer inserted into the center should read 140 degrees F (60 degrees C). Allow steaks to rest for 5 minutes before serving.