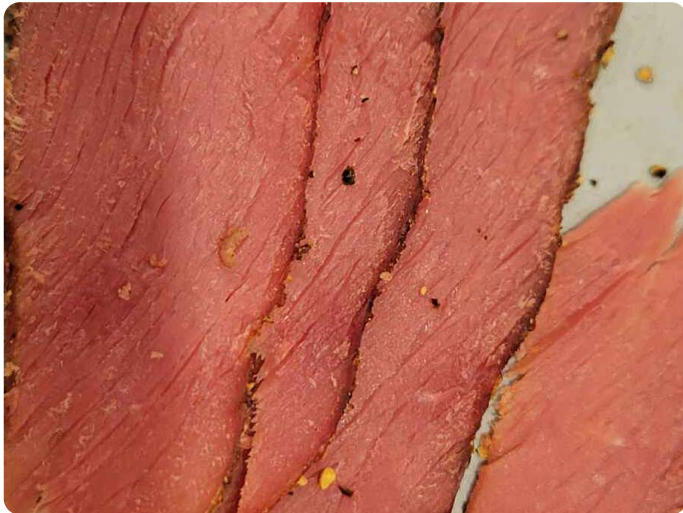


Venison Pastrami

Savannah · 30/09/2024



Prep Time

5 days 2 hrs

Difficult

Medium

Servings

5 days 4 hrs 20 mins

Description

Think venison has to taste like deer Not with this recipe Give it a try and you will make it time and time again it tastes just like pastrami Your friends will beg you to make this for them all the time

Ingredients

- - 5 tablespoons sugar-based curing mixture (such as Morton® Quick Cure®) - 2 tablespoons brown sugar
- or as needed - 1 tablespoon coarsely ground black pepper
- or as needed - 1 tablespoon paprika - 1 tablespoon crushed bay leaf - 1 teaspoon ground allspice - ½ teaspoon garlic powder - 5 pounds venison rump roast

Instructions

1. Whisk together curing mixture
2. brown sugar
3. pepper
4. paprika
5. bay leaf
6. allspice
7. and garlic powder in a bowl. Rub mixture over venison roast
8. and wrap tightly in plastic wrap. Place roast in a bowl; refrigerate for 5 days. Remove roast from the refrigerator and rinse thoroughly to remove the curing mixture. Place in a bowl with water to cover
9. and soak
10. refrigerated
11. for 2 hours. Drain. Preheat oven to 250 degrees F (120 degrees C). Season roast with additional black pepper and brown sugar
12. and place in a roasting pan. Bake
13. uncovered
14. in the preheated oven until a meat thermometer inserted near the center reads 160 degrees F (70 degrees C)
15. about 2 hours.