



Deer Ribs

Savannah · 30/09/2024



Prep Time

18 hrs 15 mins

Difficult

Medium

Servings

6

Description

A foolproof method for cooking deer ribs a tasty part of the animal many hunters ignore

Ingredients

- - 1 (12 fluid ounce) bottle dark beer - 1 cup apple cider vinegar - 3 chopped red bell peppers - 3 celery ribs
- chopped - 3 carrots
- chopped - 1 chopped onion - 1 head garlic
- peeled - 6 pounds venison ribs - 2 tablespoons Cajun seasoning - salt and pepper to taste

Instructions

1. Preheat the oven to 200 degrees F (95 degrees C). Pour beer and vinegar into a large roasting pan. Add red bell peppers
2. celery
3. carrots
4. onion
5. and garlic. Rub venison ribs with Cajun seasoning
6. salt
7. and pepper. Place ribs over vegetables in the roasting pan. Cover with a tight-fitting lid or aluminum foil. Bake in the preheated oven until meat falls off the bone
8. about 18 hours.