

Emily39s Marinated Venison Steaks

Jacob · 28/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

1 hr 20 mins

Description

This venison steak recipe is made with a delicious marinade I threw this together one afternoon as we needed to use the venison we had in our freezer We dont like the gamey taste of some meats and this marinade did the trick I find it best to have the meat marinate overnight so it takes in the flavors

Ingredients

- - ¼ cup Worcestershire sauce - 2 tablespoons soy sauce - ½ lime
- juiced - 1 tablespoon dried minced onion - 1 teaspoon red pepper flakes - 1 teaspoon dry mustard - ½ teaspoon Kosher salt - ¼ teaspoon thyme - ¼ teaspoon ground black pepper - ¼ teaspoon dried
- minced garlic - 3 dashes hot pepper sauce (such as Tabasco®)
- or to taste - 2 (4 ounce) venison steaks

Instructions

1. Whisk together Worcestershire sauce
2. soy sauce
3. lime juice
4. onion
5. red pepper flakes
6. dry mustard
7. salt
8. thyme
9. black pepper
10. garlic
11. and hot pepper sauce in a bowl; pour into a resealable plastic bag. Add venison steaks
12. coat with marinade
13. squeeze to remove excess air
14. and seal the bag. Marinate in the refrigerator for at least 1 hour. Dotdash Meredith Food Studios Preheat an outdoor grill for medium-high heat and lightly oil the grate. Remove venison from marinade and shake off excess. Discard remaining marinade. Cook steaks on the preheated grill until they are firm
15. hot in the center
16. and just turning from pink to grey
17. about 5 minutes per side. An instant-read thermometer inserted into the center should read 150 degrees F (65 degrees C). Dotdash Meredith Food Studios Editor's Note: The nutrition data for this recipe includes the full amount of the marinade ingredients. The actual amount of the marinade consumed will vary.