

Venison Recipes from Family-Outdoors.com

Venison Tenderloin

Ingredients:

- Marinade:
- Wine
- Garlic
- Flaked hot peppers
- Soy sauce

- Venison tenderloin
- Seasoned flour
- Oil

Directions:

Marinate meat and cut up into pieces, size by your preference. Dredge with a thin layer of the seasoned flour. Cook through in hot oil, flipping periodically until all of the pieces are brown. The flour creates a nice crispy texture.

Venison Roast

Ingredients:

- Venison roast
- Sandwich buns
- Barbeque sauce
- 1 can tomato sauce
- onions
- mince garlic
- horseradish sauce (optional)

Directions:

Assemble ingredients in a crock pot, adding onions and garlic to taste. If desired, add horseradish sauce. Cook on high setting for 2-3 hours, or on low setting for 6-8 hours. When thoroughly cooked, add mixture to sandwich buns and enjoy!

Shepherd's Pie

Ingredients:

- Ground venison
- Mashed potatoes
- Garlic
- Egg
- Onion
- Green beans
- Corn
- Tomato sauce
- Grated cheese

Directions:

Distribute mashed potatoes in a layer along the bottom of a large pan. Combine ground venison, garlic, egg and onion into a meatloaf mixture and layer over the mashed potatoes. Next, layer green beans, corn and tomato sauce; followed by a layer of grated cheese. Repeat these layers until ingredients are exhausted. Finish with a layer of mashed potatoes. Cook 45 minutes in the oven.

Grilled Venison Rolls

Ingredients:

- Venison steaks
- Tooth picks soaked in water
- Green onion
- Asparagus spears

Marinade:

- Soy sauce
- Garlic
- Sesame oil
- Lime juice

Directions:

Cut hind steaks along the grain creating thin pieces while still partially frozen. This allows ease in removing fat and cutting. Marinade steaks in soy sauce, garlic, lime juice, and sesame oil. Roll marinated steaks around a couple pieces of asparagus and green onions respectively. Fix rolled steaks with moistened toothpicks to ensure them from not catching on fire. Place rolls onto grill, basting them with extra marinade ensuring good moistness and taste. Periodically roll the steaks as to cook all the way through. Venison steaks are done when they are completely brown all of the way through.

Venison Strips

Ingredients:

- 1/2 cup soy sauce
- 2 tablespoons minced onion
- 1 clove garlic, minced
- 1 tablespoon brown sugar
- 1/4 teaspoon pepper
- 1/8 teaspoon ginger
- 1/8 teaspoon hot pepper flakes
- 1/4 cup beer
- 2 pounds venison steak, thinly sliced
- 2 tablespoons peanut oil

Directions:

Combine the first eight ingredients to make a marinade. Put the venison strips in a large ziplock bag and add marinade. Put the bag in refrigerator for several hours, turning occasionally.

Heat the oil in a large deep skillet or wok. Drain the venison.