



By John Vile | HarvestingNature.com

THE BEST VENISON BARBECUE RECIPE

Servings: 4

Prep time: 30 Minutes

Cooking time: 2 Hours

VENISON BARBECUE INGREDIENTS

- 2-3 round roasts from whitetail deer
- BBQ rub
- Cooking oil
- BBQ sauce
- Brioche buns
- Homemade pickles
- Brine
- 1 cup Kosher salt
- 1 cup BBQ sauce
- 1/3 cup molasses
- 4-5 tablespoons BBQ rub
- 2 cans lager beer

VENISON BARBECUE PREPARATION

1. Bring 2 cups of water to a simmer and add salt, BBQ sauce, molasses, and BBQ rub and stir until the salt and rub dissolve.
2. Remove the brine from the heat and allow it to cool a bit before adding the beer. Finally, add enough water to the brine to make 1 gallon and place it in the refrigerator or on ice to cool completely.
3. Add the round roasts to a Ziploc bag and pour enough cold brine to thoroughly cover all the pieces. Squeeze out any excess air and place the Ziploc bag in a large bowl and place it in the refrigerator or in a cooler on ice for 2-3 days. This recipe will not use all brine, so

the excess can be poured in a plastic jug and frozen for later use. The excess brine is great for chicken and pork, although I cut the soak time down to 12-24 hours for domestic meat.

4. Once the brining time is complete, simply remove the deer roasts and place them on a sheet pan. Pat each piece lightly with paper towels and sprinkle with the BBQ rub and apply a light drizzle of cooking oil.
5. Heat your smoker or grill to 225 degrees Fahrenheit using fruit wood like cherry or apple.
6. Add the venison and smoke for 2-4 hours depending on the size of the roast, until they hit and internal temperature of 130-135 degrees Fahrenheit.
7. Allow roasts to rest on a cutting board for 20-30 minutes. Thinly slice the roasts against the grain and pile slice on a brioche bun with some fresh pickles and drizzle with your favorite barbecue sauce.