



26 Lyerly St. Houston, TX 77022 713-691-2935 800-356-5189 Fax: 713-691-3250

Barbecue Venison

- 4 lb. venison
- 2 T rubbed sage
- 2 T liquid smoke (hickory)
- 1 T Old Bay Seasoning
- 1 T black pepper
- 1 t. crushed red pepper

Water enough to almost cover venison, put next five ingredients into water and bring to a boil, cover and simmer for five hours. Stir or turn venison over several times while cooking. Remove from heat and discard water. Clean venison of all bone, cartilage, tendon, or jelled matter. Cut venison into 1" pieces across the grain, place in a baking dish or pan.

Sauce: In medium bowl stir:

- 1 c. ketchup
- 1 c. water
- 2 T rubbed sage
- 2 T liquid smoke (hickory)
- 2 T sugar
- 2 T Old Bay Seasoning
- 1 T black pepper
- 1/4 c. apple cider vinegar
- 1 med. onion (chopped)
- 2 med. green peppers (chopped)
- 1/2 bottle Heinz Worcestershire Sauce (5 oz. bottle)
- 1 T salt

Pour over and work into the venison with forks. Bake at 375 degrees for 40 minutes uncovered.

Deer Jerky

- 5 lbs. deer ham cut into 1/8-inch thick slices
- 2 T liquid smoke (or to taste)
- 5 T Louisiana hot sauce
- 4 oz. Worcestershire Sauce
- 1/2 t. garlic powder
- Salt and pepper to taste

Mix into 16-oz. container, add enough beer to fill. Marinate eight hours or overnight. For conventional oven, run toothpick through end of strips and hang from oven grill (put foil in bottom of oven to keep wives happy), bake at 200 degrees about 12 hours. Or put in dehydrator for 12 hours.

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Canned Deer Meat

Cut deer up into small chunks of meat. Parboil for about 15 to 20 minutes. Drain and pack in jars. Add 1 t. salt per quart and fill with fresh water. Pressure can on 10 lbs. pressure for 90 minutes. You can use this in barbecue, soups or to make sandwiches.

Deer Jerky

- 3 lbs. deer meat sliced 1/8 to 1/4 inch thick
- 3 T salt
- 1 T pepper
- Dash of hot sauce
- 1/3 c, Worcestershire Sauce
- 1/4 c. soy sauce

Mix all ingredients together, pour over meat and stir. Put into refrigerator for 12 to 24 hours. Cook in a slow oven (180 degrees) for 8 to 12 hours. Lay the meat flat on oven racks.

A-1 Venison Roast

Pour a bottle of A-1 Steak Sauce over the entire roast that has had the outside fat and muscle removed from it. Wrap the roast with several bacon strips, securing with toothpicks. Mix one package dry onion soup mix with one can cream of mushroom soup and one cup of water. Pour over and around roast. Wrap roast in foil, bake for three hours at 300 degrees, checking for doneness. Or cook 8 hours in crock pot.

Deer Salami

- 3 lbs. deer burger
- 2 lbs. lean hamburger
- 1 lb. hot sausage
- 6 1/2 T Morton's Tender Quick salt
- 1/2 t. black pepper
- 3 heaping T mustard seed
- 2 t. garlic powder
- 2 t. dried red pepper flakes
- 3 T Wright liquid smoke

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Mix all ingredients together and refrigerate for 24 hours. Remix thoroughly and refrigerate for 24 hours more. Shape into 12 (2-inch) rolls. Bake in broiler pan at 200 degrees for five hours, 15 min. Remove from oven. Wrap in paper towels until cooled. Remove paper towels. Rewrap in freezer paper and store in freezer.

Venison Roast

For a 7 lb. roast, parboil in one gallon water to which has been added:

- 2 T crushed red pepper
- 3 T salt
- 1 1/2 c. vinegar
- Let simmer for one hour. Pour off liquid. Start the meat again in three quarts of hot water and add:
- 4 T A-1 Steak Sauce
- 1/2 c. ketchup
- 1/2 c. vinegar
- 3 T ground sage
- 1 T poultry seasoning
- 1 t. black pepper
- 3 sticks margarine
- 3 T Worcestershire Sauce

Cook meat in this until tender. Strain stock for gravy. Thicken with 1 pint water mixed with 4 T flour and simmer until smooth and well blended. For onion gravy, add one cup cooked onions.

Deer Jerky

- 1 flank steak (about 1 1/2 lbs.)
- 1 t. salt or liquid smoke
- 1 t. onion salt
- 1/3 t. garlic salt
- 1/3 t. black pepper
- 1/4 c. Worcestershire Sauce
- 1/4 c. soy sauce
- 1 bottle Bloody Mary mix

Trim off all fat, semi-freeze then slice with grain to 1/4 inch slices. Place slices in dish. Mix above ingredients and pour over meat and marinate overnight in refrigerator. In the morning, put toothpicks through top of meat, and hang on top rack of the oven and put foil on bottom rack to catch drippings. Bake at 150 or 175 degrees for two or three hours. Check once in a while to get it as chewy as you like. The longer it is cooked and dried the longer it will keep but the tougher it gets. Makes about two pints of jerky.

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Here are a variety of venison stews.

Deer Stew

Deer meat (any will do but use steak or tenderloin for best results)

- 1/4 c. cooking sherry
- Flour
- 1/4 c. Worcestershire Sauce
- 1 pkg. frozen vegetables
- 2 diced potatoes

Roll meat in flour. Throw everything into crock pot (does not matter in what order). Cook until meat is tender.

Venison Stew

On a cold winter day nothing hits the spot like a hearty stew. Venison, cut into one-inch cubes, is ideal for stews, as it is void of fat and results in tender eating. Many stews provide a whole meal in one which is an added bonus!

When butchering deer meat, keep two containers - one for scraps for grinding and the other for stewing pieces. The two front legs of a deer provide excellent stew meat. After cutting roasts or steaks off the two hindquarters, you'll find plenty of meat on the lower part of each leg which can be used for stews. Also, keep the deer neck. This meat, boned out, will give you several pounds of more tender stewing meat.

Dutch Oven Venison Stews

- 2 T cooking oil
 - 2 lbs. venison stew meat, cut into 1-inch pieces
 - 2 medium onions, quartered
 - 1 t. salt
 - 3 whole allspice
 - 1 bay leaf
 - 1/8 t. pepper
 - 1 beef bouillon cube
 - 2 1/2 c. water
 - 3 carrots, thinly sliced
 - 1 lb. zucchini, thinly sliced
 - 1 c. dried apricots
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- 1/2 t. sugar
- 1 T flour

In Dutch oven or deep cast iron pot, heat oil; add venison, and brown well on all sides. Add onions, seasonings, bouillon cube and 2 1/2 cups water; bring to a boil. Reduce heat, cover and simmer for 1 1/2 hours or until meat is tender. Add carrots to venison and cook 5 minutes. Then add zucchini, apricots and sugar; continue cooking 10 more minutes or until vegetables are tender. Remove bay leaf and discard. Blend flour and 1/4 cup water until smooth. Gradually stir this into stew liquid. Cook, stirring constantly, until sauce thickens and boils 1 minute. Serve over hot rice or noodles. Serves 5 to 6.

Venison Curry

- 1 package (3/4 ounce) brown gravy mix
- 2 T flour
- 1 t. salt
- 1 1/2 t. curry powder
- 2 lbs. venison stew meat
- 1 c. water or broth

Preheat oven to 350. Place a 10 x 16-inch Reynolds Oven Bag in a 2-inch deep roasting pan. Combine dry mix, flour and seasonings and add to bag. Then add venison cubes, gently turning bag over and over to coat meat with dry mixture. Spread meat cubes flat in a single layer before pouring in liquid. Close bag with nylon tie and make 6 half-inch slits in top of bag. Cook for 1 1/2 hours or until tender. Serves 4 to 6.

Venison Rutabaga Stew For Crock pot

- 1 medium onion, sliced 1/4-inch thick
- 1/2 small rutabaga, pared and cubed
- 4 stalks celery, sliced diagonally
- 1 t. salt
- 1 1/2 lbs. venison stew meat
- 1/4 c. snipped parsley
- 1/2 t. basil
- 1 beef bouillon cube dissolved in 3/4 cup hot water

Place onion, rutabaga and celery in crock pot and sprinkle with salt. Add stew meat on top of vegetables; sprinkle parsley and basil over all.

Pour beef bouillon over vegetables and meat. Cover and cook on low heat for 9 to 10 hours. Thicken liquid in pot for gravy. Serves 4.

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Spicy Venison Stew Under Pressure

- 2 lbs. venison stew meat
- 2 T cooking oil
- 1 large onion, sliced
- 1/2 c. brown sugar
- 1/2 c. red or rose table wine
- 1/2 c. water
- 1/2 t. nutmeg
- 1/2 t. cinnamon
- 1/4 t. ginger
- Salt to taste
- 2 bay leaves

Brown meat in oil in cooker. Remove meat and add onion; saute until transparent. Then return your meat to cooker. In a small bowl dissolve brown sugar, wine, water and seasonings; add bay leaves. Pour mixture into cooker, close cover securely and cook under 15 lbs. pressure for 20 minutes or until meat is tender. Serve over buttered noodles or rice. Serves 4 to 6.

Venison Cider Stew For Crock pot

- 1 to 2 lbs. venison stew meat
- 4 carrots, thinly sliced
- 3 potatoes, thinly sliced
- 1 apple, chopped
- 1 t. salt
- 1/4 t. dried thyme
- 1 t. instant minced onion
- 1 c. apple cider

Place carrots, potatoes and apple in crackpot. Add stew meat and sprinkle with salt, thyme and minced onion. Pour cider over meat and vegetables; cover and cook on low heat for 9 to 10 hours or until meat is tender. Serves 3 to 5.

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