



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

Morton's Recipes: (Recipe formulas courtesy of Morton Salt and others unknown.)

CORN BEEF - Serving: 4-6 pounds

- One trimmed beef brisket, 4-6 lbs.
- 5 tbsp. Morton's Tender Quick mix or Morton Sugar Cure (plain) mix
- 2 tbsp. brown sugar
- 1 tbsp. ground black pepper
- 1 tsp. ground paprika
- 1 tsp. ground bay leaves
- 1 tsp. ground allspice
- 1/2 tsp. garlic powder

Preparation: Trim surface of fat from brisket. In a small bowl, mix Morton Tender Quick mix or Morton Sugar Cure (plain) mix, remaining ingredients and spices. Rub mixture into all sides of brisket. Place brisket in plastic bag and tie end securely. Refrigerate and allow to cure 5 days per inch of meat thickness.

Cooking: Place brisket in Dutch oven. Add water to cover. Bring to boil; reduce heat. Simmer until tender, about 3-4 hours.

Preparation Time: 5 Days Per Inch Of Meat Thickness

BEEF STICK

- 5 lb. lean ground beef
- 5 rounded tsp. Morton's Tender Quick
- 2 1/2 tsp. mustard seed
- 2 1/2 tsp. garlic salt
- 2 1/2 tsp. coarse ground pepper
- 2 scant tsp. Wright's Liquid Smoke
- 1 tsp. hickory salt

Combine all together and refrigerate for 3 days, mix once each day. On the 4th day, shape into 4 rolls and bake at 150 degrees for 8 hours. (Shrinkage is very slight).

BEEF LOG

- 1 c. water
- 2 tbsp. Morton's Tender Quick
- 1 tbsp. Liquid Smoke
- 1/4 tsp. garlic powder
- 1/8 tsp. onion powder
- 1 tbsp. brown sugar
- 2 lbs. lean hamburger

Combine all ingredients, except hamburger. Then mix with hamburger. Shape in 2 (10") logs (cracker size). Wrap in Saran Wrap and store in refrigerator for 24 hours. Remove wrap and bake on broiler pan in 300 degree oven for 1 hour. (For added flavor, add pepper corns to taste.)

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SUMMER SAUSAGE

- 3/4 c. water
- 2 lbs. lean ground beef
- 1/4 tsp. salt
- 1/4 tsp. onion powder
- 1/4 tsp. garlic salt
- 2 tbsp. Morton's Tender Quick
- 1 tbsp. dry mustard
- 2 tbsp. mustard seed
- 3 drops Liquid Smoke

Mix ingredients. Divide and make two rolls. Put in foil. Poke holes in foil and refrigerate 24 hours. Put foil rolls in pan and bake at 350 degrees for one hour.

HOMEMADE SAUSAGE

- 5 lbs. ground round
- 5 tsp. Morton's Tender Quick
- 3 tsp. mustard seed
- 3 tsp. coarse ground pepper
- 4 tsp. garlic powder
- 1 tsp. Hickory Smoke Salt

Day 1: Mix all ingredients together thoroughly by hand. Cover and refrigerate.

Day 2: Mix by hand for 10 minutes. Cover and refrigerate.

Day 3: Mix by hand for 10 minutes. Divide into five log rolls. Wrap in foil and refrigerate.

Day 4: Unwrap and place on broiler pan rack. Bake at 140 degrees for 10 hours. Turn every 2 hours. Makes its own casing.

SALAMI

- 5 lb. ground beef (not too lean)
- 5 tsp. Morton's Tender Quick
- 2 1/2 tsp. garlic salt
- 2 1/2 tsp. course crushed pepper
- 1 tsp. Hickory Smoked salt

Put all in large bowl and mix well and refrigerate. Mix once a day for 3 days. On the 4th day mix and shape into 3 rolls (or more). Lay on broiler rack and bake for 8 hours at 160 degrees. Cool and store. Slice when needed.

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DEER-BEEF BOLOGNA

- 4 lbs. deer-hamburger
- 1/4 c. Morton Tender Quick
- 1/8 tsp. minced garlic
- 1 tbsp. mustard seed
- 2 tsp. pepper
- 3 tsp. sugar
- 2 tsp. crushed red pepper
- 5 tsp. Wrights Liquid Smoke

Mix all ingredients together, except Wrights Liquid Smoke; refrigerate overnight. Next day, add 5 teaspoons Wrights Liquid Smoke. Mix well and shape into rolls (6 to 8), approximately the size of pepperoni sticks. Bake on cookie sheet 1 hour at 300 degrees. DO NOT OVER BAKE!

HOMEMADE SALAMI

- 2 tbsp. Morton Tender Quick
- 2 1/2 tsp. whole mustard seed
- 2 1/2 tsp. coarse ground black pepper
- 2 tsp. hickory smoke salt
- 2 1/2 tsp. garlic salt
- 5 lbs. hamburger (the fatter, the better)

Mix all spices together; then mix with the hamburger. Refrigerate overnight. Mix again and refrigerate overnight. Form 5 small rolls. Place on rack in pan in bottom of oven. Bake 8-10 hours at 150 degrees. Turn every 2 hours. Age in refrigerator. Can be frozen.

SUMMER SAUSAGE

- 5 lbs. ground meat (3 lbs. venison, 2 lbs. beef)
- 5 rounded tsp. Morton Tender Quick
- 2 1/2 tsp. pepper
- 2 1/2 tsp. garlic salt
- 2 1/2 tsp. mustard seed
- 1 tsp. Wrights Liquid Hickory Smoke

Mix all ingredients. Refrigerate, mix once a day with hands for 3 days. On the 4th day make into 3 rolls - wrap in tin foil. Place on oven rack in a shallow pan to catch grease. Bake 6 hours at 175 degrees. Last 1/2 hour turn over end for end.

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BEEF STICK

ON DAY 1

- 4 lbs. ground beef
- 4 tbsp. Morton Tender Quick
- 2 1/2 tsp. mustard seed
- 2 1/2 tsp. garlic salt
- 1 tsp. hickory smoke salt

Mix together and knead - as dough. Put in large covered bowl and refrigerate.

DAY 2 - Knead again and return to refrigerator.

DAY 3 - Knead again and return to refrigerator.

DAY 4 - Knead again and return to refrigerator.

DAY 5 - Knead and make into about 4 rolls. Place on cookie sheet or shallow pan and bake at 150 degrees for 8 hours. Turn rolls every two hours. This is really good and will keep in refrigerator a long while.

SALAMI

- 2 lbs. lean ground beef
- 1 c. water
- 1 tsp. Wrights Liquid Smoke
- 2 tbsp. Morton Tender Quick
- 1/4 tsp. onion powder
- 1/8 tsp. garlic powder
- 1/2 tsp. ground pepper (fresh, if possible)
- 1 tbsp. mustard seed

Mix all ingredients together and divide into 3 parts. Form into rolls about 8 to 10 inches long, wrap in Saran Wrap and refrigerate overnight or 24 hours. Remove wrap and bake on rack with drip pan 1 1/2 to 1 3/4 hours at 250 degrees. Let cool. If to be used soon, refrigerate, otherwise wrap for freezing.

COLD MEAT

- 5 lb. hamburger
- 5 tsp. Mortons Tender Quick
- 3 tsp. garlic powder
- 3 tsp. onion salt
- 3 tsp. Wrights Liquid Smoke (optional)
- 3 tsp. mustard seed
- 3 tsp. coarse black pepper
- Chili powder to taste

Knead together all ingredients. Refrigerate. Once a day, take out and mix for 3 days. Make 4 rolls, 12 inches long and 3 inches round. Put on broiler pan and bake at 160 degrees for 9 hours. Take out and roll in paper towel to absorb grease. Cool to room temperature. Use foil or Saran Wrap to cover and put in freezer.

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HICKORY STICK

- 5 lb. ground hamburger or venison (may use 1/2 of ea.)
- 5 rounded tsp. Morton's Tender Quick
- 2 tsp. garlic salt
- 2 tsp. black pepper
- 2 tsp. crushed red pepper
- 2 tsp. mustard seed
- 2 tsp. fennel seed

Mix all ingredients well. Put in covered bowl and refrigerate for 3 days, mixing well each day. On the 4th day, make into rolls and bake 6 to 8 hours at 170 degrees. Good with crackers.

BOLOGNA

- 2 lbs. ground chuck
- 1 c. water (mix well with meat)
- 2 tbsp. Morton's Tender Quick
- 1 1/2 tbsp. Wright Liquid Smoke
- 1/2 tsp. garlic powder
- 1/4 tsp. onion powder

Mix well. Make in rolls. Wrap in Saran Wrap, refrigerate 24 hours. Remove paper, put rolls on cooking rack in pan. Bake 1-1/2 hours at 300 degrees.

VENISON (OR BEEF) THURINGER

- 5 lbs. ground meat
- 5 tsp. Morton's Tender Quick
- 2 1/2 tsp. garlic salt
- 2 1/2 tsp. mustard seed
- 2 1/2 tsp. coarse ground pepper

Mix all and knead 10 minutes. Refrigerate.

Second day, knead 10 minutes. Refrigerate.

Third day, knead 10 minutes. Refrigerate.

Fourth day, knead 10 minutes. Roll into rolls like store-bought thuringer and wrap in Saran. Refrigerate.

Fifth day, unwrap and bake 8 hours in 140 to 150 degree oven.

SMOKED TROUT

- 1/3 c. rock salt
- (3 oz.) bottle Wrights Liquid Smoke
- 1 c. Morton Tender Quick

Brine: 1/3 cup rock salt added to 1 gallon of water or enough to completely cover fish. Add Wright's Liquid Smoked and tender quick. Cut off heads and put in any non-metal container. Cover with brine. Cover the container and refrigerate 48 hours. Turn fish after 24 hours. Remove from brine and dry thoroughly. Place on cookie sheet and bake at 200 degrees for 4 hours. Turn after 2 hours. Dry and cool thoroughly before wrapping for storage. Good eating. Use mainly for large fish.

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THURINGER

- 15 lbs. venison (4 parts venison to 1 part beef suet or fat hamburger)
- 2 1/2 tbsp. mustard seed
- 1 tbsp. whole peppercorns
- 1 c. water
- 1/2 c. Morton's Tender Quick
- 1 tbsp. onion powder
- 1/2 tsp. garlic powder
- 1 tbsp. coarse ground pepper
- 1 tsp. anise seed

Mix meat, spices and water and place in covered container. Refrigerate 3 days (including day mixed). Knead daily. On 4th day, pack into casings made from 8 x 10 inch sections of sheeting, seamed to make a tube. Tie ends. Smoke in smoker for 5 hours (80 to 100 degrees). Bake 8 hours at 150 degrees. Refrigerate or freeze.

HAMBURGER SAUSAGE

- 5 lbs. hamburger
- 5 tsp. Morton's Tender Quick
- 3 tsp. mustard seed
- 3 tsp. coarse black pepper
- 3 tsp. garlic salt
- 1 tsp. hickory smoke salt
- 1 tsp. regular salt

Mix all spices together. Gradually add to meat while mixing with your hands. Refrigerate overnight in a sealed container, mix again (with hands) and return to refrigerator. On the third day, shape into 5 (1") rolls. Place over broiler rack and bake for 8 hours plus (12 approximately). Start at 150 degrees for about 4 hours then up to 180 degrees. Turn 1/4 turn every 2 hours, this makes the sausage (salami) make its own skin.

HOMEMADE SALAMI

- 2 lbs. hamburger
- 1/4 tsp. salt
- 1/4 tsp. pepper
- 1/8 tsp. garlic salt
- 1 tbsp. mustard seed
- 2 tbsp. Morton's Tender Quick
- 3/4 c. water
- 1 tbsp. Wrights Liquid Smoke

Mix all ingredients together. Roll like salami. Put in foil. Refrigerate for 24 hours. Place on rack in pan. Bake 1 hour at 375 degrees. Cool. Rewrap in foil and keep refrigerated.

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HOMEMADE SAUSAGE

- 5 lbs. hamburger
- 3 tbsp. Morton's Tender Quick
- 2 1/2 tsp. Wrights Liquid Smoke
- 1 tsp. garlic salt (or 1/2 tsp.)
- 2 1/2 tsp. coarse pepper or 1 tsp. table pepper
- 2 1/2 tsp. mustard seed
- 3 tbsp. minced garlic (opt.)

Knead together. Put in covered bowl. Refrigerate. Knead 5 minutes a day for 4 days. On the 4th day, form into 5 rolls. Bake for 9 hours at lowest temperature (160 degrees). Bake on broiler pan or on cookie cooling racks over a cake pan so the meat fat can drip off in cooking. Drain on paper towels until cool. Can be refrigerated or frozen.

HOMEMADE BEEF STICK, PEPPERONI AND SALAMI

- 3 lb. hamburger
- 3 tbsp. Morton's Tender Quick
- 1/4 tsp. garlic powder
- 1/2 tsp. onion powder
- 2 tbsp. Wrights Liquid Smoke

Mix all ingredients together. Form into 4 sticks and place in refrigerator, uncovered, for 24 hours. Bake on wire rack so grease can drip down, for 60 minutes at 300 degrees.

PEPPERONI

- 1 1/2 lb. hamburger
- 1 1/2 tbsp. Morton's Tender Quick
- 1/8 tsp. garlic powder
- 1 tbsp. fennel seed
- 1 tbsp. pepper flakes (crushed red pepper)
- 1 tsp. paprika

Mix all ingredients together. Form into 4 sticks and place in refrigerator, uncovered, for 24 hours. Bake on wire rack so grease can drip down, for 60 minutes at 300 degrees.

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PEPPERONI

- 1 lb. lean ground beef
- 1-1/2 level tsp. Morton's Tender Quick mix or Morton's Sugar Cure mix (plain)
- 1 tsp. liquid smoke
- 3/4 tsp. freshly ground black pepper
- 1/2 tsp. mustard seed
- 1/2 tsp. fennel seed, slightly crushed
- 1/4 tsp. crushed red pepper
- 1/4 tsp. anise seed
- 1/4 tsp. garlic powder

Preparation - Time - 20 minutes - Combine all ingredients, mixing until thoroughly blended. Divide mixture in half. Shape each half into slender roll about 1-1/2 inch in diameter. Wrap in plastic or foil. Refrigerate overnight. Unwrap rolls and place on broiler pan.

Cooking - Time - 1 hour - Bake at 325°F until a meat thermometer inserted in the center of a roll reads 160°F, 50 to 60 minutes. Store wrapped in refrigerator. Use within 3 to 5 days or freeze for later use.

Servings - 1 pound

PEPPERONI

- 5 lbs. regular ground beef - **Do not use lean. Must have the fat because of the length of cooking time.**
- 1 pkg. Good Seasons Italian seasoning
- 1 c. water
- 1 tbsp. Hickory Smoke Salt
- 1 tbsp. coarse ground black pepper
- 1 tbsp. Morton's Tender Quick
- 1 tbsp. Worcestershire sauce
- 1 tsp. anise seed
- 1 tsp. cumin
- 1 tsp. onion powder
- 1 tsp. garlic powder
- 1/2 tsp. anise extract

Mix all of the above. Refrigerate in an air tight container for 3 full days. Knead each day. On the third day separate into 8 to 12 logs (approximately 1" diameter) place on a broiling pan. Cook 8 to 8 1/2 hours at 150 degrees. Turn a quarter turn every 2 hours.

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DEER SWEDISH SAUSAGE

- 2 lbs. finely ground deer
- 1 lb. pork sausage
- 3 potatoes (minced)
- 1 tbsp. Morton's Tender Quick
- 1 tsp. nutmeg
- 1 tsp. black pepper
- 1 tsp. cayenne pepper
- 1 tsp. dry mustard
- Bacon grease or shortening

Mix all ingredients together thoroughly. Let set 30 minutes, mix again. To cook, shape into patties. Brown both sides lightly in small amount of bacon grease or shortening. Reduce heat. Add 1/4 cup water. Cover and simmer until done (about 20 minutes).

MOCK HAM LOAF

- 2 lbs. deer burger (no suet)
- 1 lb. lean ground pork (or 3 lbs. deer burger with suet)
- 2 tbsp. Morton's Tender Quick
- 1 tbsp. dry mustard
- 3 tbsp. brown sugar
- 1 tsp. coarse ground black pepper
- 1/4 tsp. ground cloves
- 1 tbsp. Wright's Liquid Smoke
- 1 c. soft bread crumbs
- 2 eggs
- 1 c. lukewarm water

Put all ingredients together in a large mixing bowl. Using hands, mix all ingredients together thoroughly until blended. Let set for 30 minutes. Work again with hands. Place in loaf or cake pan and bake in preheated 325 degree oven for about 1 1/4 hours or until done. Drain off liquid and allow to sit for 30 minutes before slicing.

SMOKED SAUSAGE

- 5 lb. hamburger (use cheaper kind, it's not so dry)
- 5 1/2 tsp. Morton's Tender Quick
- 2 1/2 tsp. smoked hickory salt
- 2 1/2 tsp. mustard seed
- 1/2 tsp. garlic powder
- 2 1/2 tsp. Of Course black pepper
- 1 tsp. onion salt

Mix well, put in refrigerator and keep for 3 days. Fourth day form 4 rolls, place on a wire rack in a pan and bake at 140 degrees for 8 hours. Can be frozen. .

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SMOKEY BEEF SALAMI

- 4 lbs. ground beef
- 1/4 c. Morton's Tender Quick
- 2 tbsp. Wright's Liquid Smoke
- 1 1/2 tsp. garlic powder
- 1 1/2 tsp. ground pepper

Mix and form into 8" logs. Cover and chill 24 hours. Place logs on broiler pan with rack. Bake at 225 degrees for 4 hours. Remove from oven and pat dry. Cool, wrap in foil until serving time. Can be frozen. Makes 3 pounds.

KITCHEN SAUSAGE

- 5 lbs. hamburger
- 5 tsp. Morton's Tender Quick
- 2 1/2 tsp. mustard seed
- 2 1/2 tsp. garlic salt
- 2 tsp. pepper
- 1 tsp. hickory smoked salt

Mix together - cover - refrigerate. Knead one time daily for 3 days. Bake on a rack the 4th day at 150 degrees for 10 hours. Makes about 7-8 3 x 6 inch shaped loaves. Can be frozen in foil.

NOTE: Keep hands and utensils clean while handling Morton Tender Quick

THURINGER

- 5 lbs. hamburger
- 5 rounded tsp. Morton's Tender Quick
- 2 1/2 tsp. mustard seed
- 2 1/2 tsp. coarse ground black pepper
- 2 1/2 tsp. garlic salt
- 1 tsp. hickory smoked salt

1st day: Mix well and refrigerate. 2nd day: Mix well and refrigerate. 3rd day: Mix well and refrigerate.

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BEEF JERKY

- 2-5 lbs. meat
- 1 tbsp. salt
- 1/4 tsp. black pepper
- 1/2 tsp. red pepper
- 1 tsp. white pepper
- 1 tsp. meat tenderizer
- 2 tbsp. season salt
- 2 tsp. MSG
- 1 tsp. garlic powder
- 2 tsp. onion powder
- 1 tbsp. Kitchen Bouquet
- 2 tbsp. Morton's Tender Quick
- 1/3 c. Worcestershire sauce
- 1/3 c. soy sauce
- 1/3 c. barbeque sauce
- 1/3 c. liquid smoke

Cut strips 1/2" thick, 1 1/2" wide and 6" long. Marinate 24 hours in a covered container in the refrigerator. Place toothpicks through the ends and hang from oven rack placed in the top of the oven. Cook at lowest oven setting for 6 to 8 hours.

HAMBURGER JERKY

- 5 lbs. hamburger
- 12 tsp. salt
- 1 tsp. black pepper
- 1 tsp. cayenne pepper
- 1 tsp. marjoram
- 2 tsp. garlic powder
- 3 tsp. MSG
- 1 1/2 tsp. Morton's Tender Quick
- 12 tsp. liquid smoke
- 12 tsp. water

Combine dry ingredients in a bowl, mix well. Add to hamburger, mix well. Add water and liquid smoke, mixing well. Divide into 4 equal parts. Roll between 2 sheets of waxed paper. Remove top sheet of paper and let dry overnight. Remove all paper and dry in dehydrator or oven at 125 degrees for 12 hours. Cut into strips after drying.

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LUNCH MEAT

- 2 lbs. hamburger
- 1/2 tsp. garlic powder
- 1/2 tsp. onion powder
- 1 tbsp. mustard seed
- 1 tbsp. cracked peppercorn (optional)
- 2 tbsp. Morton's Tender Quick
- 1 tsp. allspice

Mix altogether, shape into long rolls. Wrap each one in saran wrap and refrigerate overnight. Next day, add another wrapping of saran wrap. Put into cooking or baking bag. Bake 1 hour at 350 degrees. Remove wrapper and cool. Put in refrigerator.

JERKY RECIPE (Beef or Deer)

- 5 lb. lean ground meat
- 1 1/2 tsp. Morton's Tender Quick
- 9 tsp. salt
- 2 tsp. black pepper
- 2 tsp. garlic powder
- 1 tsp. cayenne pepper
- 1 1/2 tsp. cardamom
- 1 tsp. marjoram
- 3 tsp. Accent
- 2 tbsp. Wright's Liquid Smoke
- 2 tbsp. water

Mix ground meat thoroughly with the spices. Roll the meat into balls (about 1 pound each). Place a meat ball between 2 sheets of waxed paper and roll out until it's about 1/4 inch thick. Put the sheets of meat on the oven racks or in a dehydrator and bake at a low temperature, below 200 degrees F.

SMOKED CHICKEN (Water Smoker)

- 10 lbs. chicken pieces
- 2/3 c. Morton Tender Quick
- 1 c. brown sugar
- 5 lbs. charcoal
- Green and dry hickory or oak chunks

Remove fat from chicken. Rinse thoroughly in cold water, drain. Place chicken in new, doubled, kitchen trash bags. Mix brown sugar and Tender Quick together, then pour over chicken. Mix with hands to insure all meat is coated. Allow to marinate for at least 2 hours. Light charcoal 30 minutes before the meat is ready. Boil water for water pan. After 2 hours, remove chicken and wash thoroughly in cold water. Put hot water in smoker water pan. Place chicken on racks, and put both green and dry wood chunks on the charcoal (you want the fire hot). Add wood as necessary. Switch bottom and top racks of chicken at least once during cooking. Add water as necessary. Cooking time will vary between 2 and 3 hours depending on weather and temperature of your cooker. It is recommended that the skin be removed before eating.

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SMOKED TURKEY

- 1 (12-15 lb.) turkey, fresh or frozen
- 1/2 c. canning salt
- 2 c. Morton Tender Quick
- 10 tbsp. Wrights Liquid Smoke
- 2 gallons cold water

Thaw bird completely. Place bird (neck-up) in large plastic bucket. Pour brine over bird. Cover and place in refrigerator for 24 hours. Wash well in cold water. Tie wings securely. Dry skin with paper towels. Rub skin with vegetable oil. Place on roasting rack in pan, breast down. Place in preheated 350 degree oven and brown for 1 hour. Reduce temperature to 250 to 275 degrees. Make tent with foil and cover turkey; bake slowly for 12 hours. Do not under cook.

QUICK CURED PORK CHOPS WITH GRAVY

- 4 to 8 pork chops
- 1 tbsp. Morton Tender Quick
- 4 c. water or more if needed to cover
- 1 or 2 cans celery soup (1 can for 4 pork chops, 2 cans for 8 pork chops)

Soak pork chops overnight in refrigerator in 1 tablespoon Morton's Tender Quick and at least 4 cups of water, if needed. Add additional water just enough water to cover. The pork chops should be rearranged in the water 2 or 3 times if possible. Rinse pork chops with clean water. Flour and fry pork chops. Then place in pressure cooker with celery soup and the same amount of water as soup pressure for 10 minutes or place in a 9 x 13 inch pan with celery soup and the same amount of water as soup; cover and bake at 350 degrees for 1 hour or until tender. Place the meat on a platter or plate. The soup is now the gravy. Place it in a bowl.

Loin or Rib Chops, 1/2 to 3/4-inch-thick

- 1 tbsp. Morton's Tender Quick mix or Morton's Sugar Cure (plain) mix per pound of chops

Preparation - Time- 2 hours - Rub Morton's Tender Quick mix or Morton's Sugar Cure (plain) mix thoroughly into pork chops. Place meat in plastic bag. Tie open end. Let cure in refrigerator for 1 to 2 hours. Before cooking, rinse chops under running water to remove excess salt.

Cooking - Time 1 hour - Brown chops in lightly greased skillet. Add 1/4 cup of water. Cover tightly and simmer until done, about 45 minutes to 1 hour.

Servings - 4-6 pounds

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QUICK CORNED DEER

- 3-4 lb. deer shoulder or round (slice 1 inch thick with grain)
- 1/2 c. Morton's Tender Quick
- 1/2 c. brown sugar
- 2 tbsp. pickling spices
- 1 tsp. garlic powder
- 1 tsp. ground red pepper
- 1 tsp. black pepper

With a fork, pierce deer slices thoroughly on both sides. Mix Tender Quick, brown sugar and all spices together. Rub mixture onto both sides of meat. Place meat in plastic bag or bowl, pour in remaining spices. Tie bag or cover bowl and refrigerate for 24 hours, turning 2 or 3 times during curing process. Use as you would a corned beef.

DEER PASTRAMI SNACKS

- 3 lbs. deer round (slice 1/2 inch thick, with grain)
- 1/2 c. Morton's Tender Quick
- 1/2 c. brown sugar
- 2 tsp. garlic powder
- 2 tbsp. coriander seeds (grind or crush)
- 1 tbsp. coarse ground black pepper
- 1 tsp. red pepper
- 1 tsp. cayenne

With a fork, pierce deer thoroughly on both sides. Mix Tender Quick, brown sugar and all spices together in a bowl. Rub both sides of meat with mixture. Place in plastic bag or covered bowl. Refrigerate 24 hours, turning 2 or 3 times while curing. Wash deer thoroughly in fresh water. Pat dry with paper towels. Place meat on rack in 9x13x2 inch pan. Pour 1 cup water in pan, cover tightly with aluminum foil. Bake in preheated 300 degree oven for 2 hours. Cut slices into bite size snacks. Additional black and red pepper may be sprinkled over snacks, if desired.

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DEER SNACKS

- 2 lbs. deer round (1/4 inch thick, 1 inch wide)
- 1/2 c. Morton's Tender Quick
- 1/2 c. brown sugar
- 2 tsp. garlic powder
- 2 tsp. black pepper
- 1 qt. water
- 3 tbsp. pickling spice
- 1/4 c. white vinegar
- 2 tbsp. Wright's Liquid Smoke

In a glass or plastic bowl, mix Tender Quick, brown sugar, garlic powder and black pepper. Add deer strips and coat each piece thoroughly. Cover, let set 1 hour. Turn meat and let set an additional hour. While deer is curing, heat water, vinegar and pickling spices to boiling. Remove from heat and let stand. Remove deer strips from curing brine and place in pickling water. Bring to a boil. Reduce heat, cover and simmer 30 minutes. With tongs remove deer strips and allow to cool slightly. Cut strips into bite size pieces. Place in small plastic bag or bowl. Stir or shake in Wright's Liquid Smoke to coat pieces. Add your favorite seasonings (I use 1 teaspoon red pepper, 1 teaspoon garlic powder and 1 teaspoon black pepper). Spread pieces in a single layer in a 9x13x2 inch foil lined pan. Bake at 300 degrees for 1 hour.

CORNED DEER, ELK OR SIMILAR MEAT (BEEF TOO)

- 8 tbsp. of Morton's Tender Quick
- 1/3 c. brown sugar
- 1 tsp. garlic powder or 1/2 tsp. of liquid
- 3 qt. water
- 2 tbsp. pickling spices
- 1/2 tsp. pepper
- 5 lbs. of meat, well-trimmed, no fat, solid cut that has been de-boned
- 1 head of cabbage
- Potatoes, carrots, and celery are optional (6 of each)

Put 1 quart of water in pan and mix "cure" and brown sugar in and dissolve. Bring to a boil and stir until dissolved. Cool and after cooling add other spices. Put meat into stone ware or a container that will not be affected by a long soak in salt. Add the rest of the water to your brine and spices as you pour it over the meat. Keep the meat completely covered by the solution for 12 days. Turn the meat and remove any scum that forms, every other day. At the end of the soaking time, take the meat out of the solution and soak in fresh water for 2 hours. Drain all that water off and place the meat in a pot, cover with Fresh water and cook slow for approximately 5 hours (until tender). Add the cabbage and vegetables near end of cooking if desired and cook until just tender.

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CORNED VENISON AND CABBAGE

- 6 tbsp. Morton's Tender Quick
- 1/2 c. brown sugar
- 1 tsp. garlic powder
- 2 1/2 qt. water
- 1 1/2 tbsp. pickling spices
- 5 lb. venison, bear, moose, elk or antelope (any solid cut)
- 1 med. head cabbage
- 6 med. potatoes (optional)
- 6 lg. carrots (optional)

Combine a half-quart water with first 3 ingredients in medium saucepan. Bring to rapid boil and stir until dissolved. Cool brine; pour mixture into stoneware crock or ample-size food-grade plastic bucket. Add 2 quarts water, pickling spices; stir. (If brine pump is used, add pickling spices after meat has been pumped.) Submerge meat in brine and refrigerate for 10 days - five days if meat is pumped with brine solution. Stir brine and turn meat every second day, removing surface mold as necessary. At the end of curing time, remove meat, immerse in fresh water and soak for 2 hours. Drain; add enough fresh water to cover and simmer (not boil) for 4-6 hours, or until tender. Add quartered cabbage and optional vegetables. Simmer until fork-tender. Serves 5-8.

ELK PASTRAMI

- 6 tbsp. Morton's Tender Quick
- 2 tsp. garlic powder
- 1/4 c. sugar
- 2 1/2 qt. water
- 2 tbsp. coarse black pepper
- 2 tbsp. coriander, ground
- 5 lbs. elk, moose, bear or venison top round

Combine a half-quart water with first 3 ingredients in medium saucepan. Bring to rapid boil and stir until dissolved. Cool brine; pour mixture into stoneware crock or ample-size food-grade plastic bucket. Add 2 quarts water. Submerge meat in brine and refrigerate for 10 days; five days if meat is pumped with brining solution. Stir brine and turn meat every second day, removing surface mold as necessary. At the end of curing time, remove meat from brine; immerse in fresh water and soak for 2 hours. Drain; pat dry. Rub all sides with coarse pepper and coriander. Insert meat thermometer into center of seasoned meat; place meat on pan in preheated 150 degree oven and bake for 1 hour or until surface of meat is dry. Gradually increase the oven temperature to 200 degrees to 210 degrees and hold until internal temperature of meat reads 175 degrees. Remove meat from oven, cool and eat. Really good with hot mustard and Rye bread.

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DELI-STYLE CORNED VENISON

- 4-6 lbs. venison, elk, bear or moose (any solid cut)
- 5 tbsp. Morton's Tender Quick
- 2 tsp. brown sugar
- 1 tbsp. ground black pepper
- 1 tsp. ground paprika
- 1 tsp. ground bay leaves
- 1 tsp. ground allspice
- 1/2 tsp. garlic powder

Trim surface tallow from brisket. In small box, mix Morton Tender Quick and remaining ingredients. Rub mixture into all sides of brisket. Place brisket in plastic bag and tie end securely. Refrigerate and allow to cure 5 days per inch of meat thickness. Place cured brisket in Dutch oven. Add water to cover. Bring to a boil; reduce heat. Simmer until tender, about 3-4 hours. Serves 5-8.

BOILED DEER DINNER

- 3 lb. boneless deer roast
- 1/2 c. Morton's Tender Quick
- 2/3 c. brown sugar
- 2 tbsp. pickling spices
- 1/2 tsp. garlic powder
- 1 tsp. peppercorns
- 1 slice bacon
- 1 head cabbage
- 8 potatoes
- 4 onions
- 6 carrots

Trim fat and silver skin from deer. Slice roast into 3/4 inch slices. Cut slices into strips about 1 1/2 inches wide. Mix all other ingredients together in a glass or plastic bowl until combined. Coat meat on all sides with mixture. Cover, let set in refrigerator 18 to 24 hours, stirring 2 or 3 times while curing. Remove meat from marinade, picking off any spices clinging to meat. Place meat and bacon in stew pot. Cover with water. Bring to boil, reduce heat, cover and simmer 1 hour. Cut cabbage into 8 wedges, cut carrots into 2 inch chunks, quarter potatoes and onions. Add to stew pot. Add sufficient water to cover. Bring to a boil. Reduce heat, cover and simmer until meat is tender and vegetables are done. Remove bacon. Set pot on table with slotted spoon. Serve yourself.

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DEER NECK BONES AND BEANS

- 2 or 3 lb. deer neck roast
- 4 tbsp. Morton's Tender Quick
- 4 tbsp. brown sugar
- 2 tbsp. pickling spice
- 1 tsp. garlic powder
- 1 tsp. coarse black pepper
- 1 lb. dry Great Northern beans
- 1 lg. onion (coarse chopped)
- 1/2 c. ketchup
- 1/2 tsp. ground red pepper
- Salt and pepper to taste

The day before serving, thaw roast. Remove any fat and silver skin. Rinse in cold water. In a bowl, mix together Tender Quick, brown sugar, pickling spice, garlic powder and coarse black pepper. Rub mixture into meat thoroughly. Put roast in doubled plastic freezer bag with remaining spices. Place in refrigerator overnight or 12 to 15 hours (turn a couple of times while marinating.) The next day, remove meat, rinse in cold water to remove spices. Place roast in stew pot. Cover with water. Bring to a boil. Reduce heat, cover and simmer for 2 hours. Pick over dry beans, chop onion, add both to the roast. Bring back to a boil. Reduce heat and simmer until meat is tender and can easily be removed from bone. Remove roast, allow to cool slightly. Remove meat from bones, cut into pieces across grain. Cook beans until done (it may be necessary to add water while cooking beans, however, only add enough to barely cover). Stir meat, ketchup and red pepper into beans. Cook just until hot. Taste. Add salt and pepper to taste.

VENISON LOAF

- 4 lb. ground venison
- 1/4 c. Morton's Tender Quick

Mix above and refrigerate overnight.

Then add:

- pepper (coarse ground pepper)
- 2 tsp. Wright's Liquid Smoke
- 2 tsp. garlic powder

Mix well. Form into 1 pound loaves (approximately 2 x 12 inches long). Place on baking sheet. Baste with honey. Bake uncovered for 4 hours at 225 degrees. Baste every 3/4 hour with honey.

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