

## Corned Venison

Here is the recipe, you can cut it in half if you are using less than the weight of meat in the recipe, otherwise it's a lot of brine mix. Hope you like it! 2 cups water 6 tablespoons sugar-based curing mixture (such as Morton® Tender Quick®) 1/2 cup brown sugar 4 1/2 teaspoons pickling spice 1 tablespoon garlic powder 6 cups cold water 5 pounds boneless shoulder venison roast

Add all ingredients to list Cook Bring 2 cups of water to a boil in a saucepan over high heat. Stir in the curing mixture, brown sugar, pickling spice, and garlic powder; stir until dissolved then remove from the heat. Pour 6 cups of cold water into a 2-gallon container, and stir in the spice mixture. Place the boneless venison into the brine, cover and refrigerate. Leave the venison in the refrigerator to brine for 5 to 7 days, turning the meat over every day. To cook, rinse the meat well, place into a large pot, and cover with water. Bring to a boil, then reduce heat to medium-low, cover, and simmer for 4 hours. Remove the venison from the pot, and allow to rest for 30 minutes before slicing.