

SIMPLE CITRUS SMOKED VENISON

For tender and juicy venison use this simple marinade and finish in the smoker!
Perfect every time!



INGREDIENTS

1 pound **HIGHLAND FARM** venison loin or roast
1/4 cup lemon juice
1/4 cup olive oil
5 garlic cloves
1 tsp salt
1 tsp ground black pepper, additional for serving

DIRECTIONS

1. Place the whole piece of meat into a ziplock bag or large bowl. Set aside.
2. In a blender or small food processor add olive oil, lemon juice, peeled garlic cloves, salt and pepper. Blend or pulse until the ingredients are all mixed and the garlic is chopped into small pieces.
3. Pour the citrus marinade over the venison, massaging it in. Refrigerate for at least 4 hours or overnight.
4. Remove the venison from the marinade and rinse. Pat the meat dry and allow it to come to room temperature.
5. Preheat your smoker. Set the smoker to about 225 degrees.
6. Smoke the venison to an internal temperature of 130 degrees for rare (or 140 degrees for medium rare). This takes about 1.5 - 2 hours, but cook to temperature NOT time.
7. Remove the venison from the smoker. Let it rest for 10 minutes before slicing and topping with extra cracked pepper.

HIGHLAND FARM

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