

## **Corned Venison**

2 to 3 pound brisket, flank or shoulder (use the flat roast or the whole hind leg  
meat boned out)

2 Quarts spring water or distilled water

1/2 cup canning and pickling salt

1/2 cup tenderizing salt (e.g. Morton's Tenderquick)

3 TBSP sugar

2 TBSP mixed pickling spice

2 bay leaves

8 whole black peppercorns

1 or 2 cloves of garlic, minced

Directions: Roll brisket or flank loosely and tie. (I just put the whole piece in w/o tying). Place in large glass or pottery mixing bowl, or in large oven cooking bag, or large plastic container with snap on lid. In glass or enamel saucepan, combine remaining ingredients. Heat just to boiling. Remove from heat; cool. Pour cooled brine over meat. Cover bowl with plastic wrap; or if using oven cooking bag, squeeze to remove air, then twist neck of bag and seal; or if using plastic container, seal with lid. Refrigerate 4 to 5 days, turning meat occasionally. Drain. Rinse meat with cold water.

To prepare corned meat, place in Dutch oven or large pot with lid. Cover with cold water. Heat to boiling; drain. Cover with cold water. Heat to boiling. Reduce heat; cover. Simmer until tender, 3 1/2 to 4 1/2 hours.

Can cook with cabbage, potatoes, and carrots for an Irish dish or cool meat and slice thin for Rubeen sandwiches or Chipped Venison with a cream sauce.