

VENISON IN BEER MARINADE

Mrs. F.E. Pritchett
Stephenville, Texas

INSTRUCTIONS

Sauté onions, carrots and celery in oil for 10 minutes; add remaining ingredients. Simmer 30 minutes, then chill.

Place in large earthenware bowl or crock and add 3 to 4 lbs. of venison, cut in 2-inch pieces (shoulder, neck, breast or other tough portions).

Let stand in refrigerator for one to two days, turning several times.

Place meat and marinade in large kettle; bring slowly to boil.

Cover and cook over low heat for two hours.

Thicken liquid for gravy if desired.

INGREDIENTS:

- 2 large Onions, sliced
- 2 Carrots, sliced
- 2 stalks Celery, diced
- 2 cloves Garlic, diced
- 2 teaspoons Salt
- 1 teaspoon Pepper, fresh ground
- ½ cup Sugar
- ½ teaspoon Cloves, Allspice, and Basil
- 2 Bay Leaves
- 1 tablespoon Parsley, chopped
- 1 quart Vinegar
- 1 quart Water
- 1 pint Beer
- ½ cup Salad Oil