

Deer Venison

All Day Roasted Venison - A full of flavor, totally tender, slow baked roast that just melts in your mouth! Slits are cut in the roast, garlic and peppers are inserted before cooking, so the meat is not only out of this world, moist and tender, it is scrumptious! Soaks in salt water overnight, so plan ahead.

Servings: 6-8

Main Ingredient: Venison

Difficulty Level: 2

Ingredients to make All Day Roasted Venison

Venison Roast, good sized

Jalapeno Peppers, approx 3

Prepared Mustard, whole jar

Onion, sliced, approx 3

Garlic Clove, approx 3

****Venison needs to be cooked at a low heat for a long time to make it tender. If you try to cook it on too high a heat, it will get tough.**

Directions to make All Day Roasted Venison

Step 1:

depending on how spicy you want it. Alternate 1/2 clove of garlic and slices of green serano or jalapeno peppers. Turn the roast over, repeat. Do not add spices or salt.

Step 2:

Cover roast HEAVILY all over with prepared mustard. Put in dry pan. Cover heavily with yellow onion sliced in rings. Cover. Put in preheated 300 degree oven. Roast til it's really tender, slice across grain, serve.