

Venison Roast Marinated in Buttermilk

written by The Recipe Exchange | December 4, 2018

Ingredients

4 lbs. venison leg roast
1 Tbls. coarsely ground black pepper
2 tsp. chili powder
1 tsp. dried thyme
1 tsp. dried sage
1 Tbls. white vinegar
1/2 gal. buttermilk
4 med. onions – sliced
4 bay leaves
6 cloves garlic – crushed
1 tsp. black peppercorns
1 stick cinnamon
2 Tbls. bacon grease
12 oz. bottle beer
2 med. onions – sliced
2 med. carrots – sliced
2 med. apples – peeled, diced
1 med. sweet potato – diced
beer – as needed

Directions

Combine peppers, thyme, sage, and vinegar and rub over roast to coat. Allow to marinade for 2-3 hours.

Combine buttermilk, onions, bay leaves, garlic, peppercorns, and cinnamon in a large bowl; drop in roast. Place in refrigerator for 2-3 days, turning occasionally. Remove roast from bowl; discard marinade.

In a Dutch oven, brown roast in bacon grease; drain grease. Pour a bottle of beer in the Dutch oven. Cover and bake in a 325 degree oven for 90 minutes. Add onions, carrots, apples, sweet potato to Dutch oven and pour in enough beer to cover roast. Return to oven and bake until all vegetables are tender.