

Smoked Whole Venison Hind Quarter Recipe

A whole hindquarter is simple on Cabela's Pellet Grill



PREP TIME: 24 Hour Brine COOK TIME: 3 hrs or Until 190° SERVINGS: 10

INGREDIENTS

- 1 Cup Kosher Salt
- 1 Cup Brown Sugar
- 1/4 Cup Apple Cider Vinegar
- 1 Tbsp red Pepper Flakes
- 1 Gallon Cold Water
- 1/4 Cup Lard or Bacon Fat
- Food-Grade Syringe
- Cabela's Open Season Kansas City Rub
- 1 Deer, Elk, or Antelope Hind Quarter

DIRECTIONS:

A deer, elk or antelope's hindquarter cooked whole on the bone is a glorious site. Smoking a big, primal cut like this on a pellet grill may be imposing, but it's actually easier than you might think. It does take some time, on the pellet grill, yes, but also during the preparation to ensure the meat stays moist and delicious. Here's how I do it.

Brine: 1 cup kosher salt, 1 cup brown sugar, additional flavor as desired

1. Create the brine made from one cup each of kosher salt and brown sugar dissolved in a gallon of cold water. Feel free to add any other flavor you'd like including garlic cloves, red pepper flakes or one-quarter cup apple cider vinegar.
 2. If you have a food-grade syringe, inject some of the brine throughout the quarter, especially near the bone. Submerge the meat in the brine and refrigerate for 24 hours.
 3. Transfer the hindquarter from the brine to a rack set inside a baking sheet. Pat the exterior as dry as possible, then let the roast rest for an hour.
 4. Spread on a layer of lard or bacon fat and cover the meat with a good barbecue rub containing paprika, kosher salt, cayenne pepper, black pepper, sugar and whatever else you'd like to add.
 5. Once pellet grill is heated to 200°F to 225°F, place the hindquarter on the grill and insert a meat thermometer. We prefer sweeter smoke like apple, cherry or pecan, but let your taste buds be your guide.
- Cook until the meat's internal temperature reaches 150°F, then slice and enjoy.