

BBQ Pulled Venison

This recipe is great for all you hunters out there! Next time you bag a deer, keep a front shoulder whole for this delicious recipe. It's great anyway you want it, but we love to do tacos with this recipe.

Ingredients:

- 1 whole deer front shoulder
- BBQ rub of choice (I did a Fajita rub by Meat Church which can be found at Pearce Lumber.)
- 4 whole green bell peppers
- 2 white onions
- 4 cans of beer - OR - 32 oz of stock
- 1 head of garlic, peeled and crushed.
- 1-2 sticks of unsalted butter

Equipment:

- Smoker
- Oven
- Large oven pan



Directions:

- remove as much silver skin/ connective tissue from shoulder as possible
- Generously apply rub to shoulder meat. For best results do night before, but can be as little as 30 minutes prior to placing on your smoker.



-Preheat smoker to 225-275 degrees Fahrenheit. Preheat your Oven to 300 deg Fahrenheit.

-Place your seasoned shoulder on the smoker

NOTE: you are NOT trying to completely cook the meat on the smoker. Cook the shoulder just long enough to get some smoke flavor into the meat and to obtain some color (AKA "smoke ring"). This will typically take 2-3 hours on my Weber Smokey Mountain.

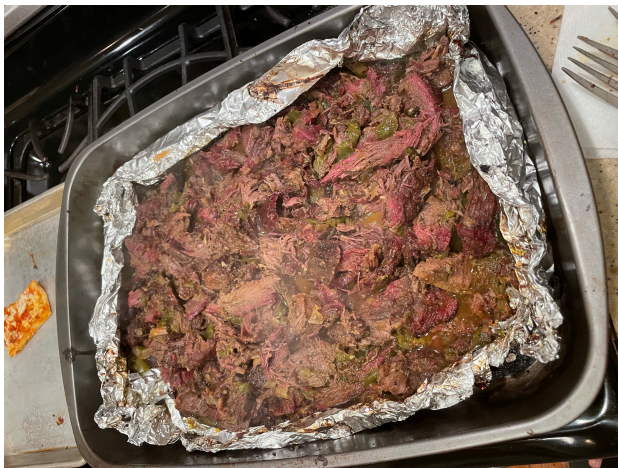
-Chop your bell peppers and onions and lay into the bottom of a large oven pan.



-Lay your smoked shoulder on top of the vegetables with 1-2 sticks of butter and then pour your beer/stock into the pan as well. Cover the pan tightly with foil and then transfer to the oven so it can braise for at least 2 hours.



-At 2 hours into the oven, check for tenderness. If you are unable to fork shred the meat off of the bone, then go for another hour and add more beer/stock as needed to tenderize the meat. Every venison shoulder is different, so it will "be done when it's done."



ENJOY Y'ALL!
-Trey Hanna