



Salt-Brined Venison Roast

- 1 Venison Roast
- 1 gallon water
- 1 cup kosher salt
- 2 bay leaves
- 1Tbsp black peppercorns
- 1 Tbsp celery seeds
- 2 tsp mustard seeds
- 3 garlic cloves
- 12oz of your favorite beer

Combine water, beer, salt and the rest of the seasonings into large pot and bring to a boil. Boil for 3 to 4 minutes then turn off and let sit for a half an hour at room temperature. Pour the salt brine over the roast making sure the entire roast is covered in liquid. Refrigerate covered over night. Remove roast from salt brine and pat dry with paper towels. Rub roast with dry rub (recipe follows below) and place back in the fridge for an hour to let the rub permeate the meat. Place roast on baking sheet and put into a 450 degree oven for 45 minutes to sear the outside. Remove from oven and place roast into a slow cooker for 3-4 hours to finish the roast.

Dry Rub

- 1 Tbsp fresh ground pepper
- 1 Tbsp ground coriander
- ½ tsp cayenne pepper
- 1 Tbsp granulated garlic
- 1 Tbsp kosher salt
- 1 tsp celery seeds
- 1 tsp mustard seeds