

Pigati's Guinness Corned Venison/Elk Roast / Hash



Corned beef style roast from wild game (Venison/Elk)

Ingredients-

- 2.5lbs wild game meat
- 1.5C water
- 2 Cans of Guinness beer (1 can for brine and 1 can for cooking later)
- 1/4C kosher salt
- 1/4C brown sugar
- 1 tbsp. per pound (1/2 oz.) Morton's Tender Quick Meat Cure
- 1/4 cup pickling spice

Defrost meat in refrigerator until thoroughly thawed. Combine all the ingredients above in a bowl, except for the pickling spice, and whisk together. Place the meat in a separate pan/plate and inject the roast with the brine you just made until the brine starts to come out of holes and is saturated (I do this by sticking the injector into the meat at least halfway or more and while pulling slowly out inject the brine). After the meat is saturated add the pickling spice to the remaining brine and place the meat and brine into a large plastic food grade bag and place in the fridge. Flip meat over once per day and let marinate for at least 2 days (up to one week or more for a stronger flavor)

When ready to cook give the meat a quick rinse in cold water. Add the meat to a large pot and add one full can of Guinness and another ¼ cup of pickling spice. Fill the rest of the pot up with cold water until its about 2 inches over the meat. Turn burner on high until its boiling then turn down to medium heat or until it's a slow boil. Cook for 4-5 hours until meat starts to pull apart. Add cubed potatoes, carrots, and anything else you want to the pot and cook another 30-45 min or until tender. If adding cabbage place that in the pot the last 15 min.

Hash-The next day you can make a hash by frying the leftover potatoes and onions with some oil in a pan along with maybe bell peppers then add the left over corned venison/elk (pulled apart). When all cooked add some fried eggs over the top and some hot sauce if you like!