

Butchering_A_Deer_And_Two_Recipes_2004.txt

Sharp knife and wrapping paper, tape and a sharpie pen.. cut off all the bruised and damaged meat.. it will spoil fast and ruin some of the rest of the meat. I am presuming you have already gutted it and it is headless and it has been hung upside down to drain any blood?

Usually you would hang them for a few days to age, but I think you wont have that option due to the way the deer died.

I am not sure where you are, but it is illegal in most (all?) areas to take a hit deer home. I agree with using the meat, but stay quiet about it, since you already have it home. Dont send it out to get ground, grind it at home.

The easiest thing to do is inspect where the muscle segments are. I am presuming you dont have a meat saw, so I would run my fingers and seperate muscle from muscle and muscle from bone... the easiest ones to see what I am talking about are down the backstraps... they are the large muscles on the back next to the spine. You may have to wedge the knife down and cut these out. They will be about 3-4 inches deep and fairly long. There will be one on each side of the spine. Once you have these out, you can lay them on your cutting board and slice across them 3/4-1 " thick to make steaks.

Separate the shoulder muscles and make roasts or cut them down crosswise and make more steaks.

Trim as much meat from the neck that you can. Any small bits from anywhere on the animal save for jerkey, hamburger or sausage. All fat should be trimmed off meat before wrapping, though deer dont generally have alot fo fat on them unless they have been in an alfalfa field or some farmers cow's grain.

Cut off the meat between the ribs and save for jerkey, hamburger or sausage.

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To prepare ribs for BBQing, saw the ribs into 5 to 7-inch pieces, though I think I would just cut as much meat off them as possible and save for jerkey, hamburger or sausage (I am saying that alot aint I?).

Keep cutting and seperating muscles. Double wrap the meat and mark it with the contents. If you want to make jerkey or sausage, cut in strips or cubes and chill and contact your meat man and ask about getting some casings and leaf fat and pork butt in.

My personal thing is.. I dont eat wild meat until it has been frozen for 30 days as I have seen too many tapeworms in wild meat. The freezing will kill the larva.

If you want to make sausage, here is my recipe I use for deer and goat meats.

What I call my 'bratwursts'..

Fresh Garlic Sausage

1.5# lean pork butt
1.5# goat meat
1.0# pork fat (use leaf fat only)
2 tsp sugar
3 tsp minced garlic
1/2 tsp black pepper
1/4 cup coarse salt
1/4 tsp nutmeg
1/4 tsp cinnamon
1/4 tsp ginger
1/4 tsp ground allspice
1/4 tsp dried thyme

1/4 cup white wine

Grind all 3 meats with a fine disk, then mix spices and then add with the meat. Shape and wrap patties or put bulk into a package or use casings and stuff them. I make them in 6 inch links and link 6 together. I then freeze. I also make about 66# of links and when I tire of that, I make bulk. Excellent spaghetti meat.

Mild Salami

4# venison
4# lean pork butt
2# pork fat (leaf fat only)
2 TB black pepper
1 TB white pepper
1 tsp cayenne red pepper
2 TB sugar
2 tsp garlic
1/2 tsp ground nutmeg

1tsp finely ground corriander seed
1 tspfinely ground fennel seed
1/2 tsp ascorbic acid
1/2 c dry white wine
1/2 c brandy

Cube meats, chill and then grind with a coarse disk. Mix meats and chill for 30-40 mins. Grind meats with a fine disk. Mix spices and other ingrediants. Cure 24 hrs in the refrigerator. Prepare casings and tie into 12 " links. Dry for 8-12 weeks. Yes dry, no cooking. yes, I hemmed and hawed about it too and it is great.. It is a little bit disconcerting to have it shrink from the size of a bratwurst to that of a pepperoni stick in front of your eyes however.

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