

Venison Steak

This Recipe made 4 venison Steaks, there is enough brine to do a few more steaks

[Live Life Simple: Freeze Dried Venison 🦌 Deer Steak 🦌 HARVESTRIGHT FREEZE DRYER](#)

Ingredients:

1.5lb Venison Steak or loin

Rehydration/Cooking Ingredients

½ G Water
½ C Soy Sauce
¼ C Brown Sugar
(½ C Salt, be careful, because the meat will take on more salt because of Freeze Dried, less is more I would recommend less)

Rub Ingredients

1 Tbsp Pepper
1 Tbsp Paprika
1 Tbsp Garlic Powder
½ Tbsp Onion Powder



Directions:

1. Trim the meat into 5-6 oz portions to help cook and freeze dry
2. Freeze Solid and then freeze dry. **Make sure to take appropriate precautions when Freeze Drying Raw MEAT.**
3. Store appropriately. (See Tips & Tricks for storage help)

Rehydration/Cooking Directions

1. Mix brine and then put your meat into the brine, Cover and put in the fridge overnight.
2. Make Rub and save.
3. Set meat in Colander, and let extra juice drain.
4. Rub olive oil over meat on all sides, then add rub on all sides
5. Smoke slowly to 140°F internal temp, Keeping smoker in the 200°F range
6. Cover Meat and let it rest for 10 minutes before eating

Cycle Time: My time was about 54 hours on one tray.

Rehydration: See directions above



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Cycle times & rehydration for reference only

* Large Tray = 8 Cups/tray Medium = 6 Cups/Tray Small = 4 Cups/Tray