

Venison Sauerbraten

1 venison roast, about 3 pounds

Marinade

1 sweet onion, peeled and chopped

2 stalks celery, sliced

2 carrots, diced

4 sprigs Italian parsley, chopped

1-1/2 cups red wine vinegar

2-1/2 cups red wine

2 teaspoons celery salt

1 tablespoon kosher salt

2 teaspoons black peppercorns, cracked

1 tablespoon mustard seeds

4 whole cloves

1/4 teaspoon nutmeg, freshly grated

1 bay leaf

2-3 garlic cloves, crushed (optional)



- 1 Combine all the marinade ingredients in a bowl and mix well.
- 2 Pour the marinade over the meat and put some vegetables under the meat, too. Cover and refrigerate. Use a non-reactive bowl (glass, stainless, etc.)
- 3 Marinade for 2 to 3 days, turning the meat every day.
- 4 Drain the meat and reserve the marinade.
- 5 Dredge roast in seasoned flour. In a large pot or casserole that can be used both on the stove and in the oven, fry a few strips of bacon. Remove the bacon and reserve.
- 6 Brown the meat in the bacon fat. Once the meat is browned, add the reserved marinade and the bacon (or use the bacon for braised red cabbage as a side dish). Cover and bake low and slow (about 3 hours at 250-300°). Remove meat and thicken gravy.