

Smoked Venison Hindquarter Roast

Recipe courtesy of Worldwide Trophy Adventures

Ingredients

- 3 tablespoons kosher salt
- 2 tablespoons cracked black pepper
- 1 tablespoon garlic powder
- 1 tablespoon onion powder
- 1 tablespoon smoked paprika
- 1 tablespoon dried rosemary
- 1 tablespoon dried thyme
- 1 tablespoon sage

- 1 whole venison hindquarter, about 6–8 lb.
- 3 large onions, diced
- 4 green bell peppers, diced
- 2 garlic cloves, minced
- ¼ cup olive oil or butter
- 1 cup beef broth, venison broth, or dark beer

Instructions

Trim and season the roast.

- In a bowl, combine the salt, black pepper, garlic powder, onion powder, paprika, rosemary, thyme, and sage to create the seasoning mixture.
- Trim the roast of any outer fat to remove any off-putting flavors (deer fat differs from beef fat).
- Rub the seasoning mixture on all sides of the roast.
- Set the roast aside while you set up the smoker, letting the flavors absorb into the meat.

Set up the smoker.

- Preheat your smoker/pellet grill to 225° F.
- Place the venison roast directly on the grill rack, smoking it for roughly 3 hours.

Prepare for braising.

- After the initial 3 hours of smoking, transfer the roast to a large aluminum pan.
- Add the onions, bell peppers, garlic, and broth or dark beer. Optionally, add the butter or olive oil to enrich the flavors.

Cover and continue cooking.

- Cover the pan with aluminum foil and return to the smoker or in the oven at 300° F.
- Cook for an additional 3–4 hours. You can stop when the meat is tender and easily falls off the bone.

Prepare to serve.

- Shred the roast, discard the bone, and serve with the flavorful braised veggies and juices.
- The roast pairs perfectly with classic Thanksgiving sides like mashed potatoes, roasted vegetables, and in my humble opinion, pumpkin pie.

