

Teriyaki Venison Kabob's

(teriyaki marinated, all – meat, shish kabobs)

You will need:

Venison or beef

Bottle of teriyaki souse

Brown sugar

Lemon juice

Skewers (wood or metal – the traditionalists will opt for wood)

Directions:

Trim the venison of ALL fat and muscle sheath tissue.

Cut venison into 1/8 inch to 3/8 inch slices. Cut across the grain, and try to cut into strips long enough to skewer at least twice. I usually prep 2 to 3 lbs per cook out.

Prepare the marinade:

1 bottle of teriyaki

1 cup of brown sugar

3tbsp. lemon juice

Cut the mix in half for a pound or less of meat.

Mix the meat strips and marinade in a bowl.

Cover and refrigerate for 24 hours.

Important tip: soak wooden skewers in water for 24 hours. Soaking the skewers helps to keep them from burning up on the grill.

Grill the kabobs, turning frequently. Don't overcook, I prefer to cook the kabobs from medium rare to medium.

Submitted by Kelly Veach