

Recipe: Venison Loin Marinade for Grilling

½ to 1 cup Oil

1 to 2 cups Soy Sauce

¼ to ½ cup Brandy

2 to 4 Tbs Brown Sugar

To taste:

Fresh crushed Garlic

Fresh ground Ginger

Black Pepper

Mix until sugar is dissolved. Marinade > 2 hours (use less soy sauce the longer you plan on marinating).

On a hot grill cook loin quickly, 5-10 min. each side. Do Not Overcook. Take meat from grill and immediately wrap in aluminum foil. Let “rest” another 15 min. Loin should be still pink inside

Submitted by Miles T.