TOOLS

- 5 gallon bucket or equivalent container
- Meat injection syringe
- Deli Meat Slicer
- Meat Smoker

INGREDIENTS

- 9-10 lbs of Roast type cuts of Beef, Venison, Elk, (any whole muscle cut can be used)
- 1 Beast Brine DIY Bundle
  - 2 lbs Sea Salt
  - 1 oz Sodium Nitrite Cure (for 25#)

INSTRUCTIONS

1. Prepare meat by trimming off excess fat, and removing bone and gristle.
2. To help meat hold its shape, tie together tightly with cotton twine.
3. In a bucket or container, mix chilled water with Sodium Nitrite Cure until fully dissolved.
4. Add in 2 lbs Sea Salt to Chilled Water mixture. Stir thoroughly.
5. Add in any additional seasonings desired - (Smoke flavor Powder, Ranch Seasoning, etc.) and ensure all ingredients are well dissolved.
6. Using a meat injection syringe, inject the brine throughout the surface every 1-2" and inside the entire muscle area. Inject until the meat swells and can't hold any more brine.
7. Place meat into remaining brine, fully submerged and cover. Refrigerate for 24-36 hours fully submerged in brine.
8. Remove meat from brine after 24-36 hours. If desired, add any surface coating seasoning (Ranch Seasoning, Black Pepper, herbs, spices).
9. Cook in Smoker for about 2 hours at 150°F, then increase to 170°F for 2 hours, then 190°-225°F until internal temperature of 145°F is reached.
10. Remove from Smoker and refrigerate overnight.
11. Once cooled down, remove strings and slice at desired thickness.

Beast Brine for Deli Meat

🍴 10 lbs Roast Deli Meat   🕐 40 hours

Transform any roast or cuts into delicious, juicy, tender deli meat with this Beast Brine Bundle. Brined and slow cooked to perfection, then thinly sliced into the perfect deli meat for sandwiches, philly steak, pizza toppings and more!

Notes:

- **If your smoker does not cook as low as 150°F, start cooking at the lowest temperature setting.**

- **It is not recommended to cook internal temperature above 150°F**

To see the video of us making Roast Venison Deli Meat, scan this code: