



## WILD GAME MARINADES\*



Game animals lead active lives. As a result, their muscles are relatively lean. This makes game meat drier than domestic meat. For this reason, it is important to use cooking methods that add juiciness and flavor to the drier cuts of game meat. Game meat is generally cooked the same way as a similar cut of lean beef or poultry.

### MARINADES

Marinades can tenderize, enhance or disguise game flavors to suite your taste. Cover meat with one of the following marinades and allow to stand in the refrigerator (34° - 40°F) at least 24 hours. Broil, roast, or braise.

**Note: Marinades should not be used on the cooked meat unless they are brought to a rolling boil for 3 minutes to kill any bacteria which may be in them.**

#### Marinade #1

2 cups vinegar  
2 cups water  
1/2 cup sugar

#### Marinade #2

1/4 cup vinegar  
1/2 cup cooking oil  
1/2 tsp. pepper  
1/4 tsp. garlic salt

#### Marinade #3

2 cups water  
2 cups vinegar  
1-2 Tbsp. sugar  
4 bay leaves  
1 tsp. salt  
12 whole cloves  
1 tsp. allspice  
3 medium sized onions, sliced

#### Marinade #4

2 Tbsp. vinegar  
1 1/2 tsp. ground ginger  
1 clove garlic, minced  
2 Tbsp. brown sugar  
1/2 cup soy sauce  
3/4 cup vegetable oil

#### Marinade #5

Garlic salt, salt, and pepper to taste and equal parts of Worcestershire sauce and two of your favorite steak sauces.

\*Adapted from "Safe Handling of Wild Game" by Susan Brewer, Ph.D. and Charles Stites, M.S., The University of Illinois, 1995



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