



## LIME MARINADE FOR VENISON

SUBMITTED BY: CASSIE

### **Ingredients:**

1/4 cup lime juice

2 Tablespoons brown sugar

2 Tablespoons vegetable oil

1 Tablespoon Worcestershire sauce

3 large cloves garlic, crushed (or 4-6 garlic scapes cut into inch-long pieces and slightly mashed to release oils)

1 pound venison round steak or other cut suitable for grilling

salt and pepper to taste

### **Instructions:**

1. Combine juice, sugar, oil, Worcestershire, and garlic in a ziplock bag. Add venison and seal bag securely. Massage marinade into venison by pressing on bag with both hands, moving meat and marinade to coat evenly. Refrigerate for up to 6 hours. (I place my ziplock in a dish to catch leaks before they go on my refrigerator shelf.) Flip bag occasionally to redistribute marinade

2. Remove steak from marinade; discard marinade. Grill steaks over medium, ash-covered coals for 10-11 minutes for medium rare (145 degree F), turning occasionally. (Do not overcook.)

3. Remove steak from grill and let rest for 5-10 minutes to re-absorb juices. Season with salt and pepper.