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Crock-Pot Venison BBQ

Ingredients:

- 2 venison ball roasts (remove white/silver connective tissue that surrounds the “ball”)
- 1 large bottle of your favorite BBQ sauce
- 32 oz. carton beef broth
- 1 cup dark cola

Directions:

Put all ingredients into the Crock-Pot and cook on low for 10 - 12 hours. (This recipe is so forgiving that longer cooking will only add more tenderness.) Remove the meat to a cutting board and coarsely chop. If you like “wet” BBQ slowly add and stir the cooking liquid into the chopped meat suitable to your preference. If you like a stronger BBQ flavor add bottled BBQ sauce to the chopped meat.

Easy bonus meal:

Make a BBQ soup from the remaining “broth” in the Crock-Pot. Add a bag of frozen mixed vegetables, 1/2 cup frozen diced onion, and 1 cup chopped venison. Cook until the vegetables are tender.