



# TRUE NORTH



## WILDGAME MARINADE

### INGREDIENTS

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|---------------------------------|--|
| 4 cups water                    | 1 - 2 cloves fresh garlic crushed (optional) |
| 2 cups vinegar                  | 3 tbsp. melted butter                        |
| 1 cup red wine (dry)            | 1 large yellow onion (chopped)               |
| 1 cup coarse salt               | 1 large carrot sliced                        |
| 3/4 cup demerara or brown sugar | Sprinkle of mace                             |
| 2 tbsp. whole black peppercorns |  |

### OTHER INGREDIENTS

True North Wood Bits

### INSTRUCTIONS

1. Combine all ingredients except wine in a large pot and bring to a boil.
2. Simmer 30 minutes covered. Strain marinade into a crock pot and cool. Add wine.
3. Depending on cut and type of meat, marinate for 2 to 4 days, turning often. Keep refrigerated. This marinade does not store well so use immediately.
4. Smoke using desired wood chips.
5. Finish meat under broiler or on barbecue.

### MY NOTES

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