



JAEGERINDEN'S SIGNATURE MARINADE


WHEN SIMPLE IS GOOD

This is by far my favorite marinade for red wild meat and you can use it for all types of red wild meat. I used it with roe deer, fallow deer, red deer, wild boar and I've also tried it with kudu when I lived in South Africa. The amount of the ingredients is for a fillet of a fallow deer, but you can adjust to the size of your meat. Happy cooking!

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Ingredients

- 1 dark beer
- 2 tbsp. olive oil
- 2 gloves minced garlic
- Seasoning (salt, pepper, crushed juniper etc.)
- Fresh thyme or/and rosemary, chopped

 10 min.

Method

Mix all ingredients in a bowl, except the beer. Add the meat and make sure that it is coated with the marinade.

Slowly pour in the dark beer until the meat is covered. Set aside in the fridge for at least 1 hours. For the best result marinate the meat in the morning or over night, so it can marinate for about 6-8 hours.

30 min. prior cooking time take out the meat of the marinade and let it rest on the table.

Happy cooking & Bon appétit.