

Marinated Grilled Deer Kabobs

Ingredients

1/2 cup apple juice
1/2 cup salad oil
1 tbsp. vinegar
2 tbsp. chopped green onion
1 tsp. grated lemon peel
1/8 tsp. instant minced garlic
1-1/2 tsp salt
1/2 tsp. pepper
1/4 tsp. dry mustard
1/8 tsp. basil
1/8 tsp. thyme

Directions

Cut deer meat into 3/4" to 1" size chunks and place in shallow dish.

Mix ingredients and pour over meat. Cover and refrigerate for at least 2 hours, turning meat occasionally. Remove meat from refrigerator and skewer onto kabob skewers with 1/4" spacing between pieces. Place on high heat grill for 5 to 7 minutes, turn and brush with marinade, grill another 5 minutes or until done.

Can be skewed along with your favorite veggies, if desired.

