



DEER SHOULDER

From the kitchen of Mom Dudley

Directions:

Slice onion and layer in bottom of pan.
Place deer shoulder on sliced onions.

Make Beef base using:

1 heaping tablespoon Beef Base

16 ounces water

Pour base over top.

Season with seasonings of your choice.

Smoke for 1 hour

Cover with foil.

Slow cook for 10 hrs. in oven 225 degrees.

Pull meat from bone and enjoy!