

## Smoked **Venison** Roast

1 small to medium venison roast (ham, shoulder, etc.)  
1 large bottle Italian Salad Dressing  
Tony's Creole Seasoning

t = teaspoon T = tablespoon C = cup
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Season meat liberally with Tony's. Place meat in extra large zip-lock type bag & cover with salad dressing. Place in refrigerator at least over night, preferably for 24 hours, turning occasionally to recoat. Place 5-7 lb charcoal in grill/smoker and light. When coals are ready, place meat on grill about 12-15 inches from fire and cover. Cook for about 4-6 hours, depending on size of roast. Add more charcoal as necessary. Baste with remaining salad dressing every 10-15 minutes until done.