

Venison Barbecue Paste

1 t dry mustard
2 T Adams Steak seasoning
1 t garlic powder
2 pinches hot chile flakes
1 T course black pepper
4 T butter, softened

t = teaspoon T = tablespoon C = cup

Mix all the dry seasonings and butter together to create a paste. Rub paste on venison or other game, using a hearty coating. It is best if the meat can marinate for a few hours before cooking. Fire up grill and smoke off-set using Pecan or other hardwood chunks.