

# Game Marinade

MAKES ENOUGH FOR A  
4-5 POUND ROAST.

## Ingredients

- 2 sliced onions
- 1 sliced carrot
- 2-3 whole cloves
- 3-4 cracked peppercorns
- 1 bay leaf
- 2 sprigs fresh parsley
- 2 cups red wine
- 1 Tbsp cider vinegar
- 3 crushed garlic cloves
- 3 Tbsp olive oil
- 2 juniper berries

## Procedure

Combine all ingredients in a large crock or other non-metal container. Coat meat in marinade and hold it off the bottom with an inverted saucer. Marinate 3-5 days, turning occasionally and stirring marinade.

