

How to De Bone Deer? Learn the Easy Steps for Deer Deboning Like a Pro!

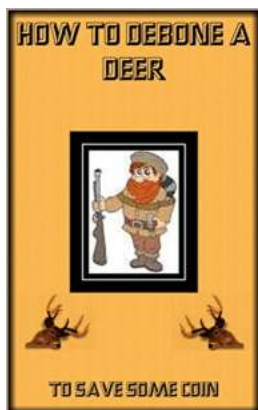


Are you an avid hunter who loves bagging deer but find yourself clueless when it comes to deboning? Or are you simply curious about the process of deboning deer for cooking purposes? Look no further! In this ultimate guide, we will walk you through the step-by-step process of how to debone deer perfectly every time.

Whether you are a beginner or an experienced hunter, by following our easy techniques and tips, you'll be able to master the art of deer deboning like a pro!

Step 1: Gather the Necessary Tools

Before you start deboning your deer, it is essential to gather all the necessary tools for the process. You will need:



How To De bone A Deer by Alan Jackson (Kindle Edition)

★★★★☆ 4.7 out of 5

Language	: English
File size	: 502 KB
Text-to-Speech	: Enabled
Screen Reader	: Supported
Enhanced typesetting	: Enabled
Word Wise	: Enabled
Print length	: 12 pages



- Sharp boning knife
- Pruning shears
- Cutting board
- Plastic bags for packaging
- Gloves (optional)

Step 2: Dressing the Deer

The first step in the deboning process involves dressing the deer. Follow these steps carefully:

1. Hang the deer by its hind legs from a sturdy tree branch or any other suitable support.
2. With the help of pruning shears, remove the anus and genitals.
3. Cut a straight line from the anus up to the chest cavity without penetrating the organs. Be cautious and avoid piercing any organs as it may contaminate the meat.
4. Once you have reached the chest cavity, carefully cut around the anus and genitals, completely separating them from the deer.
5. Remove the deer's bladder by gently cutting the surrounding tissues and carefully pulling it out.
6. After the bladder is removed, cut around the chest cavity and carefully peel off the skin, keeping it intact as much as possible.
7. Now, you have the deer dressed and ready for deboning.

Step 3: Deboning the Deer

The deboning process requires precision and patience. Follow these simple steps to debone the deer:

1. Place the dressed deer on a clean cutting board.
2. Using a sharp boning knife, start by removing the deer's front legs. Locate the joints and carefully cut through the connective tissues.
3. Next, separate the shoulder blades from the rib cage by cutting along the natural seams.
4. Remove the backstraps, which are the prized cuts that run along the deer's back, by making a deep incision along the spine and carving them out.

5. Continue by removing the hind legs in a similar manner as the front legs.
6. Once the legs are removed, proceed to the neck. Carefully separate the neck from the rest of the deer by cutting through the connective tissues.
7. Lastly, if desired, remove the ribs and breastbone for a more convenient cooking process.

Step 4: Packaging and Storage

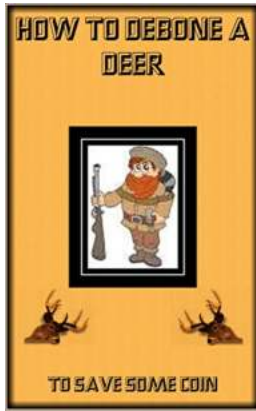
After deboning the deer, it is crucial to properly package and store the meat to maintain freshness. Follow these guidelines:

- Cut the deboned meat into desired portions.
- Place each portion in individual plastic bags for easy storage.
- Properly seal the bags, removing any excess air to prevent freezer burn.
- Label each bag with the date and cut of meat.
- Store the bags in a freezer at or below 0°F (-18°C) for maximum freshness.
- Remember to use the deboned meat within a reasonable time to ensure the best flavor and quality.

Congratulations! By following this comprehensive beginner's guide, you are now equipped with the knowledge and skills needed to successfully debone deer. Remember, practice makes perfect, so keep honing your deboning techniques over time. Whether you are preparing delicious venison dishes or simply enjoy having your deer meat ready for cooking, the ability to debone deer is a valuable skill for any hunter or culinary enthusiast. Happy deboning!

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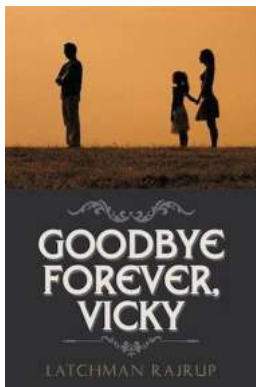
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Learning to de-bone your deer insures you get the best and most venison possible and will save you a bit of cash, from having someone else de-bone your deer. Here is how it is done!How To De bone A Deer, deer hunting, gutting a deer, field dressing a deer, de boning deer, processing a deer, how to butcher a deer



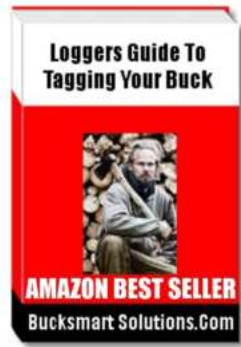
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