

[Tips on How to Skin a Deer](#)

Skinning a deer is essential when returning from a hunt or when still in the field on the hunt. If you have taken down the deer, elk, antelope or goat of your dreams on a hunting quest, you will need to know how to skin the deer and how to get the most out of your kill. If you are just learning about hunting, this information will also be very handy for that memorable day on which you will finally be able to skin a deer.

Basically, the act of skinning a deer is thought of to be quite clear-cut. The important fundamental guideline behind it is to follow the built-in guidelines of the body of the deer and work from that angle. The skin and muscle tissues of the deer are physically separate from one another because of the protective membranes, making the process of skinning a lot more like following a built-in blueprint. The skin should easily strip from the meat because of these membranes, creating little risk of tearing the skin or tearing the meat.

The most important aspect in skinning a deer is the use of your hands and the use of your own body weight. With these two essential tools, the aspect of skinning a deer becomes very simple. In actuality, skinning a deer can typically be completed in about fifteen minutes without any serious obstacles.

You should first hang the deer. The deer may be hung by the neck or legs but the legs are generally better. There are many gambrels available that make this task easier. This makes it easier for you to use your body weight in the skinning process and creates a greater leverage point for skinning the deer. This also makes it easy for the meat to stay clean. It is important to try to skin the deer within an hour or two of the deer's harvesting, making the skinning technique a whole lot more simple.

A sharp knife will make this task easy. Supposing the deer is hung by the legs, find the large tendon linking the lower leg segment to the rest of the deer's leg. You should poke a hole with your knife in between the tendon and the bone there. Next use your fingers to feel the lump that is formed by the deer's double-jointed bone. Once you have found that lump, cut the lower leg at the lower end of the two parts of the double joint. Cut the skin and the tendons here and then snap the deer's leg over your own leg, using your body's leverage to break it.

After you have broken the deer's legs in this manner, make several incisions around and near the tendon areas. There should be a whole sandwiched between the tendon and the bone of the lower leg, as well as several incisions near the front legs. You will then sever and snap the front legs as well, making the skinning process easier. After you have made the initial incisions, you will begin the process of stripping the deer of its skin. Use your finger tips and thumbs to get inside the skin near the lower leg incisions and begin to pull the skin off.

Essentially, the pulling of the deer's skin should work a lot like pulling a tight jacket or pair of blue jeans off. It may be a little bit uncomfortable, but the layer of meat revealed below the skin should be a more than ample reward for your work. After the skin is pulled off, you will notice the meat is ready to go and the separation of the meat thanks to the deer's membrane has made the whole process a lot easier than you ever thought possible.

Skinning a deer, while not particularly romantic, is a process that should take around ten to fifteen minutes and relies almost entirely on your own body weight and strength to pull the skin off of the deer's body. It really is that simple.

About the Author

Outdoorsman and knowledgeable Ethan O. Tanner explains the steps of how to skin a deer and [tips for skinning the deer](#)

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