

Venison Sausage

3lbs. ground venison
¾ lb ground Beef or Pork
1tsp liquid smoke
½ tsp ground pepper
½ tsp onion powder
3 tbsp Morton tender Quick curing salt
2 tsp mustard seeds
¼ tsp garlic powder
1-cup water

Mix all ingredients listed well. Divide meat into three equal portions and roll each into a cylinder shape.

Wrap each roll in aluminum foil with shiny side in. Place in refrigerator for 24 hours. Preheat oven to 325 degrees. Poke holes in the foil on the bottom of rolls and place on broiler pan.

Bake for 1½ hours. If you prefer your sausage bit on the dry side, remove foil and bake for 15 minutes longer.

Prior to grinding your venison, remove as much fat as possible from the meat. Also, cut away any blue sheaths that surround the muscles, and remove all tendons and ligaments. Remember, your sausage is only as good as the meat from which it is made. So take the time necessary to do a good job.

Let the sausage fully cool before refrigerating.

Have fun in the kitchen, and experiment.

John Long