

Fresh Sausage - Venison

| U.S. | Ingredient | Metric | Percent |
|---------|---------------------|----------|---------|
| 3 lb. | Venison | 1360.0 g | 52.15 |
| 1 lb. | Pork butt | 454.0 g | 17.41 |
| ¾ lb. | Pork back fat | 340.0 g | 13.04 |
| ½ lb. | Bacon | 225.0 g | 8.63 |
| ½ c. | Dry red wine | 125.0 ml | 4.79 |
| 5 tsp. | Salt | 37.0 g | 1.42 |
| 3 Tbs. | Onion, fresh | 50.0 g | 1.92 |
| 2 tsp. | Garlic, fresh | 6.0 g | 0.23 |
| 4 tsp. | Ground black pepper | 6.0 g | 0.23 |
| 1½ tsp. | Rosemary, fresh | 3.0 g | 0.12 |
| 1½ tsp. | Juniper berries | 2.0 g | 0.08 |
| | Medium hog casings | | |

5½ lb. ← Totals → 2.6 Kg 100%



This formulation is based on metric measures; U.S. measures are approximate!

Method:

1. Cut the meat, fat, and bacon into chunks and partially freeze
2. Grind the mixture through a ¼-inch plate.
3. Mix the meat, fat, and bacon with the remaining ingredients.
4. Thoroughly blend all the ingredients together.
5. Stuff into hog casings, and tie off into 6-inch links.
6. Dry the sausage at room temperature; hold 24 hours for the flavors to develop before eating.
7. Store the sausage for up to 3 days in the refrigerator or freeze.

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Sonoma Mountain Sausage Company

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