

## 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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