

Smoked Venison Sausage

U.S.	Ingredient	Metric	Percent
3½ lb.	Venison or Elk	1600.0 g	54.47
1½ lb.	Pork fat	680.0 g	23.15
1 lb.	Pork Lean	454.0 g	15.46
½ cup	Whiskey	125.0 ml	4.26
5 Tbs.	Salt	37.0 g	1.26
1 Tbs.	Dextrose	9.0 g	0.31
1 Tbs.	Paprika, smoked	6.5 g	0.22
2 tsp.	Garlic, minced	6.0 g	0.20
1 tsp.	Cure #1	6.0 g	0.20
1 Tbs.	Pepper, black	4.0 g	0.14
1 tsp.	Sodium Erythroate*	4.0 g	0.14
1 tsp.	Thyme, fresh	3.0 g	0.10
1 tsp.	Chipotle, smoked	3.0 g	0.10

6 ½ lb. ← Totals → 2.9 Kg 100%
 *optional



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

Method:

1. Trim the game meat of all visible fat and sinew.
2. Cut the meats and the pork fat into 2-inch cubes and partially freeze.
3. Grind the meats and the fat together through a fine [¼" or 4.5mm] plate.
4. Add remaining ingredients and mix in well.
5. Stuff into hog casings and tie off into 4-5" links.
6. Hang at room temperature until the surface casing is completely dry.
7. Cold smoke the sausage, below 90°F, for 1 day.
8. Store under refrigeration.

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March, 1998 – Sonoma, California

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