

Smoked Venison Summer Sausage

U.S.	Ingredient	Metric	Percent
3½ lb.	Venison or Elk	1600.0 g	62.14
1½ lb.	Pork fat	680.0 g	26.41
5 tsp.	Salt	37.0 g	1.44
¾ cup	NF Dry Milk	50.0 g	1.94
1½ Tbs.	Corn Syrup Solids	35.0 g	1.36
5 tsp.	Dextrose	15.0 g	0.58
1 Tbs.	Mustard seed, crushed	10.0 g	0.39
1 tsp.	Cure #1	6.0 g	0.23
2 tsp.	Garlic powder	6.0 g	0.23
2 tsp.	Black pepper, cracked	4.5 g	0.17
2 tsp.	Coriander, ground	4.0 g	0.16
1 tsp.	Ginger, ground	2.0 g	0.08
¼ tsp.	Starter Culture	0.4 g	0.02
½ cup	Red wine	125.0 ml	4.85
	2½" artificial casing or sewed hog bung		

5.5 lb. ← Totals → 2.6 Kg 100%

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



Method:

1. Chill meat and fat to 38°F and grind through a 3/16-inch [4.5mm] grinder plate.
2. Dissolve the starter in 2 tablespoons of de-ionized water and mix it in to the meat paste.
3. Mix in all the remaining ingredients and spices evenly and chill at 38°F for 24 hours.
4. Stuff the meat paste into 2½-inch artificial casings.
5. After stuffing hang them to dry at room temperature for several hours before smoking.
6. Smoke to an internal temperature of 152°F then remove and shower with tap water
7. Hang at room temperature for several hours to cool completely.
8. Refrigerate 24 hours before use.

Recipe by: Len Poli

March, 1998 – Sonoma, California

Copyright © (All rights reserved)