

Mild Venison Sausage

Swick

Makes 5 lbs | Serves 15 | Active Time: 1 hour 30 minutes | Total Time: 2 hours

Chef's Notes

1. If you want a hot version of this venison sausage, add an additional 1 or 2 tsp black pepper, 1 tsp red pepper flakes and 1/2 to 1 tsp hot red chile powder.
2. Elk may be used in place of venison.

Step 1: Preparing the Pork

- 2 1/2 tbsp kosher salt
- 1 tbsp black pepper, ground
- 1 tbsp granulated onion
- 1 tbsp garlic powder
- 1 tsp sugar
- 1 tsp sweet Spanish paprika
- 1 tsp sage, freshly chopped
- 1 tsp mustard seed, crushed
- 1/2 tsp allspice, ground
- 3 1/2 lb venison
- 1 1/2 lb boneless pork butt
- 6 oz pork fatback (optional)

Combine the salt, black pepper, granulated onion, garlic powder, sugar, paprika, sage, mustard seed and allspice and set aside.

Cut the venison and pork into cubes for grinding. Toss with the spice mix to coat evenly.

Add up to 6 oz additional pork fat, as desired.

Store the pork in a covered container in the freezer for at least 30 minutes.

Step 2: Grinding the Meat

- 5 fl oz water, chilled

Grind the mixture through a medium plate.

Add the water to the ground meat and mix with a paddle attachment until the texture is uniform, about 2 minutes.

Step 3: Preparing a Test Patty

Make a test patty and cook over medium-low heat. Taste the sausage and adjust the salt and flavorings, as desired.

Chill the sausage in a covered container in the refrigerator until you're ready to stuff and link the sausage.

Step 4: Stuffing and Linking the Sausages

- 10 ft hot casing or 32 mm collagen casing
- Stuff the mixture in hog or collagen casing.

Twist into 5" (12 cm) links.

Refrigerate or freeze until ready to cook.