

Easy Venison Summer Sausage

- **3 lbs venison**
 - **2 lbs lean ground beef**
 - **1 teaspoon granulated garlic or garlic powder**
 - **3 tablespoons kosher salt**
 - **1 tablespoon granulated onion or onion powder**
 - **3 tablespoons coarse ground black pepper**
 - **2 tablespoons paprika**
 - **1 tablespoon whole mustard seed**
 - **1 tablespoon liquid smoke (slightly more if you like it really smoky)**
 - **1 teaspoon Prague Powder #1 or Instacure #1**
 - **1 cup ice water**
1. Trim the venison, cut it into 1 inch cubes, and grind it through the fine (3/16") plate of your meat grinder.
 2. Add the ground beef to the venison.
 3. Combine the spices and cure in a small container and mix with the 1 cup of ice water and the liquid smoke.
 4. Pour the spice and water combination into the ground meat and mix thoroughly for at least 2 minutes. Use your hands for mixing to assure even distribution.
 5. Put the completed venison summer sausage mixture in a covered bowl and place it in the refrigerator for 1 to 3 days but at least over night.
 6. After the venison sausage has cured in the refrigerator, take it out and form it into logs about 2 inches in diameter. Cover the sausage logs in aluminum foil (shiny side in), and puncture the aluminum foil in several places (small holes) to allow for drainage.
 7. Place the foil covered rolls on a rack over a drip pan and bake in the oven for 1 1/2 hours at 350 degrees.
 8. Take out the sausage, remove the foil, soak up any remaining drippings by rolling in paper towels, rewrap in foil and allow to cool.

Once your venison sausage is cooled and firm you can slice it for sandwiches or snacking. If you plan to keep it more than a few days it is best to freeze it.

Old Time Venison Breakfast Sausage

This venison breakfast sausage recipe has been around since my grandfather was a boy, and he was born in the 19th century. It calls for sage, a common breakfast sausage ingredient.

More uniquely, it also calls for the addition of mace to the spice mixture.

Mace is the ground outer covering of the nutmeg. It is very similar in flavor to nutmeg but is more delicate.

I speculate mace may have been less expensive than nutmeg back in those days because it was a by-product, but who knows for sure. I do know it makes for great tasting venison breakfast sausage.

- **4 lbs venison**
- **1 lb pork fatback, very well chilled**
- **2 teaspoons ground mace**
- **2 teaspoons rubbed sage**
- **1 tablespoon plus 1 teaspoon kosher salt**
- **3 cloves chopped fresh garlic (or 2 teaspoons granulated)**
- **1 cup ice water**

1. Trim the venison of all bloody areas and tough connective tissue, cut it into 1 inch cubes, and grind it through the medium plate of your meat grinder along with the very cold pork fatback..
2. Combine the spices in a small container and mix with the 1 cup of ice water.
3. Pour the spice and water combination into the ground venison and fat and mix thoroughly for at least 2 minutes. Use your hands for mixing to assure even distribution.
4. Once the sausage is fully mixed, either stuff it into casings (I like large lamb casings best) or make it into patties or bulk packages.

Make sure you cool this sausage as soon as it is done. It can be kept in the refrigerator for 2-3 days or in the freezer for up to 3 months.

I have been using a vacuum sealer for the last year or so, and find I can now freeze fresh sausage for up to 9 months with little or no loss of flavor or texture.

By the way, fatback is the layer of fatty meat found under the skin along the back of a pig (hence the name). If you can't find it, substitute very fatty pork shoulder or pork fat trimmings.

Much to my surprise, I am able to get pork fat trimmings at my local mega-mart. They just looked at me funny when I asked for fatback though.

Spicy Deer Breakfast Sausage Recipe

3 lbs venison

2 lbs fatty pork shoulder or 1 lb lean pork and 1 lb pork fat.

2 tablespoons crushed red pepper flakes

3 tablespoons kosher salt

1 tablespoon rubbed sage

3 tablespoon medium ground black pepper

1 tablespoon granulated or powdered garlic

1 cup ice water

1. Trim the venison of all bloody areas and tough connective tissue, cut it and the pork into 1 inch cubes, and grind it all through the medium plate of your meat grinder.
2. Combine the spices in a small container and mix with the 1 cup of ice water.
3. Pour the spice and water combination into the ground meat and mix thoroughly for at least 2 minutes. Use your hands for mixing to assure even distribution.
4. Once the sausage is fully mixed, stuff it immediately into casings and cool it down.

This venison sausage works equally well as a fresh patty recipe too. You may even want to shape it into logs and freeze it. Then you can cut slices and fry it as needed.

When I do stuff this recipe, I like to use 29-32mm natural hog or collagen casings. You could also finish it in the smoker, but remember, if you do, add a level teaspoon of either Prague powder or Instacure for each 5 lbs. of meat used. Don't keep this sausage in the fridge for more than a couple of days. It stores well in the freezer for at least 3 months, but that can be stretched considerably if you use a vacuum sealer.

King of Venison Sausage Recipes

Of all my venison sausage recipes, this is the one I seem to get the most requests for. As a matter of fact, the recipe in its original form is for a 150 pound batch. We had to do the math to get it into this more workable ten pound version.

6 1/2 lbs of trimmed venison
3 1/2 lbs of fatty pork shoulder or trimmings. You want a 20% fat mix when you are done
3 tablespoons kosher salt
3 tablespoons black pepper
3 tablespoons onion powder
3 tablespoons Accent
1 tablespoon garlic powder
1 tablespoon sugar
1 teaspoon cayenne pepper
1 teaspoon ground allspice
1 teaspoon paprika
1 teaspoon sage
1 teaspoon crushed mustard seed
2 teaspoons cure (Prague powder or Instacure #1)
2 cups ice water

1. Cut all the meat into 1-2 inch cubes, then grind it through the medium plate of your meat grinder.
2. Take all the spices and cure and mix them well into the 2 cups of ice water.
3. Pour the water and spice mix into the ground meat and work it all in by hand for at least a couple of minutes to ensure a homogenous mix.
4. Stuff the sausage into 32-35mm natural or collagen casings and prepare the links for the smoker.
5. Once the smoking process is completed, package the links and either keep them in the fridge for up to 3 days or freeze them for up to 4 months. Go to <http://lets-make-sausage.com/smoke-sausage.html> for smoking directions.

This recipe is also very good when made as a fresh sausage. If you choose that option, you would obviously leave out the cure, but you may want to add 2 tablespoons of liquid smoke for flavor.

CHEF SIXTO'S GOURMET RECIPE (Field&Stream)

Ingredients:

2 pounds venison (large tough cuts, like those from the shoulder, flank, or neck)
1 pound pork loin and/or shoulder
1 pound fatback and/or pork jowl
3 tablespoons kosher salt
1 tablespoon plus 1 teaspoon ground black pepper
1 teaspoon powdered garlic
1 tablespoon powdered onion
3 tablespoons ground ginger (or 1 1/2 tablespoons freshly grated ginger)
1/2 teaspoon freshly ground juniper berries
1 cup egg whites
1 tablespoon arrowroot or cornstarch fresh hog casings, soaked in water for 10 minutes and rinsed

Directions:

1. Coarsely chop the venison and then the pork and fat, keeping the venison separate.
2. In a bowl, combine the pork and fat and 1 tablespoon of the salt.
3. Using a meat grinder or food processor, process the pork mixture to the size of lentils, then set aside.
4. In another bowl, mix the venison with 2 tablespoons of salt and the pepper, garlic, onion, ginger, and juniper berries.
5. Process two-thirds of this mixture in the meat grinder or food processor to the size of lentils, and set aside.
6. Combine the remaining one-third with half of the pork mixture, along with the egg whites and arrowroot, and pulverize in a [food processor](#) until it forms a smooth paste.
7. Stir all the elements together, then form a small patty and fry it to check the seasonings.
8. Stuff the casings, then twist them at 6-inch intervals to form sausage links. Using a skewer, puncture each link 4 or 5 times.
9. To cook, poach the sausages in barely simmering water for 15 to 20 minutes, or until a meat thermometer reads 150 degrees. You can freeze them at this point.
10. Just prior to eating, grill them over a medium fire until heated through and nicely browned.

You may also skip the poaching and grill the sausages immediately after stuffing for about 15 minutes over a medium-low fire.