

Venison Summer Sausage
(Elaine's Favorite)

4 lbs venison burger
1 lb pork butt or pork sausage
Grind meat and mix together
5 teaspoons – Morton's Tender Quick Salt
2 teaspoons – mustard seed
2 ½ teaspoons – garlic salt
2 ½ teaspoons – coarse ground pepper
2 ½ teaspoons – Cajun seasoning
Grated jalapeno cheese (optional)
1 teaspoon – liquid smoke (unless using a smoker) – use 2-3 hours of wood chips or bisquettes if using smoker

- 1) Mix everything together – cover and refrigerate
- 2) Take out once a day for 3 days and remix
- 3) On day 4 - form into 1.5# loaves or stuff into sausage skins - place on broiler rack and bake at 175 degrees for about 8 hours. Turn once after 4-5 hours, and rotate racks in smoker – top to bottom, bottom to top, etc.

www.fishwildthing.com/recipes.html