

How_To_Make_Venison_Sausage_2004.txt
How to Make Venison Sausage by Bill Palmroth
copied from Backwoodsman Magazine

"Make sausage, beef, or venison ", read the small ads appearing regularly in the classified advertising sections of various outdoor magazines. Further on, the reader is asked to send \$2 or \$3 for the instructions and recipes.

Such ads have been running in my favorite outdoor magazines for eons, which leads me to believe that there must be a lot of sausage lovers around the country who actually send for the sausage-making instructions and recipes. Being a sausage lover myself and sensing that your refrigerator may be overstocked with venison, I'll share with you what I know about making venison sausage without asking for any of your hard-earned dollars.

Venison can be used successfully in making many types of sausage, but I strongly recommend that venison fat not be used in the sausage. Fat gives the sausage an off-flavor, does not keep well, and is tallowy when eaten cold. Pork fat is best for ground processed meats because it adds flavor and juice to the meat, keeps well, and is not tallowy when cold. The amount of fat you add to your sausage can vary with taste.

To prepare a basic meat mix, do as follows:

Basic Ground Meat Mix

5 lbs. lean venison
1 lb. pork back fat
2-4 tbs. salt

Grind the meat and fat thoroughly, mix in the salt and add one of the seasoning recipes that follow. Keep the mixture cold.

The following seasoning recipes are for the above quantities of meat. There are just a few suggested seasoning combinations and spices may be modified to suit your personal taste. Add seasonings to the basic meat mix and knead like bread until thoroughly mixed. Keep cold at all times.

Salami Seasoning

2 tbs. sugar

1 tbs. cayenne pepper
1 tsp. ground cloves
1 tbs. fine - ground pepper
2 tsp. garlic powder
3/4 cup dry milk (mix to a thin paste)

Sausage Seasoning

2 tbs. sugar
1 tsp cayenne pepper
1.5 tbs. ground chili powder
1 tbs. garlic powder
1.5 tsp ground celery seed
3/4 cup dry milk (mix to a thin paste)

Weiner Seasoning

1.5 tsp. ground white pepper
1.25 tsp. ground coriander
1.5 tsp. mustard powder

Pepperoni Seasoning

2 tbs. sugar
1 tsp. ground cumin
1.25 tsp. leaf oregano
1 tsp. thyme
1 tbs. cracked pepper
1 tbs. fine ground pepper
3 tbs. chilli powder
1 tsp. whole anise
3/4 cup dry milk (mix to a thin paste)

There are several methods you can use to stuff and cook your meat mixes. You may either purchase casings or use cans to shape the sausage. Dried casings may be ordered from almost any butcher. They come in both large and small sizes . If you use casings, you will need to make them pliable by soaking them in a so

lution of one pint warm water, one tbs. of vinegar, and one tsp. of salt for three hours. Rinse casings thoroughly before stuffing, then cook using one of the following methods:

Oven Method of Cooking

Place filled cans or stuffed casings on rack in baking pan and bake at 325 deg. f. for 1 hour, 15 minutes. Cool, package and store.

Smokehouse Method of Cooking

Hang in portable smoker- do not allow sausages to touch each other. Smoke at 160 deg.F. for about 8 hours. Test for doneness (internal temperature should be about 165 F).

Remove from smoker, refrigerate or wrap and freeze.

Personally, I prefer the smoking method over the oven method, because smoke cooking tends to develop more delicate and tantalizing flavors in the sausage. Keep in mind, however, that the finished product is governed entirely by the type of wood used for creating the smoke. Dry hardwoods are necessary for creating the smoke if a palatable flavor is to be developed-woods such as hickory, maple, and alder.

This kind of homemade sausage contains no preservatives, so it cannot be treated like store-bought products. It must be frozen if it is to be kept for an extended period of time. It should keep for up to 6 months in the freezer if sufficiently wrapped.

If you have never tasted deer or elk-meat sausage, there is a pleasant surprise in store for you.

ANDOUILLE

Andouille was a great favorite in nineteenth-century New Orleans. This thick Cajun sausage is made with lean pork and pork fat and lots of garlic. Sliced about 1/2 inch thick and grilled, it makes a delightful appetizer. It is

also used in a superb oyster and andouille gumbo popular in Laplace, a Cajun town about 30 miles from New Orleans that calls itself the Andouille Capital of the World.

(about 6 pounds of 20 inch sausage, 3 to 3 1/2 inches thick)

- 1 1/2 yards large sausage casing, approximately (about 2-3 inches wide)
- 4 lb lean fresh pork
- 2 lb pork fat
- 3 1/3 tbsp finely minced garlic
- 2 tbsp salt
- 1/2 tsp freshly ground black pepper
- 1/8 tsp cayenne
- 1/8 tsp chili powder
- 1/8 tsp mace
- 1/8 tsp allspice
- 1/2 tsp dried thyme
- 1 tbsp paprika
- 1/4 tsp ground bay leaf
- 1/4 tsp sage
- 5 tsp Colgin's liquid hickory smoke

Soak the casing about an hour in cold water to soften it and to loosen the salt in which it is packed. Cut into 3 yard lengths, then place the narrow end of the sausage stuffer in one end of the casing. Place the wide end of the stuffer up against the sink faucet and run cold water through the inside of the casing to remove any salt. (Roll up the casing you do not intend to use; put about 2 inches of coarse salt in a large jar, place the rolled up casing on it, then fill the rest of the jar with salt. Close tightly and refrigerate for later use.)

Cut the meat and fat into chunks about 1/2 inch across and pass once through the coarse blade of the meat grinder. Combine the pork with the remaining ingredients in a large bowl and mix well with a wooden spoon. Cut the casings into 26 inch lengths and stuff as follows: Tie a knot in each piece

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of casing about 2 inches from one end. Fit the open end over the tip of the sausage stuffer and slide it to about 1 inch from the wide end. Push the rest of the casing onto the stuffer until the top touches the knot. (The casing will look like accordion folds on the stuffer.) Fit the stuffer onto the meat grinder as directed on the instructions that come with the machine, or hold the wide end of the stuffer against or over the opening by hand. Fill the hopper with stuffing. Turn the machine on if it is electric and feed the stuffing gradually into the hopper; for a manual machine, push the stuffing through with a wooden pestle. The sausage casing will fill and inflate gradually. Stop filling about 1 1/4 inches from the funnel end and slip the casing off the funnel, smoothing out any bumps carefully with your fingers and being careful not to push the stuffing out of the casing. Tie off the open end of the sausage tightly with a piece of string or make a knot in the casing itself. Repeat until all the stuffing is used up.

To cook, slice the andouille 1/2 inch thick and grill in a hot skillet with no water for about 12 minutes on each side, until brown and crisp at the edges.

ANDOUILLE #2

4 lbs pork (2 lbs fat, 2 lbs lean) [usually Boston butt]
1 lb inner lining of pork stomach or largest intestine (chitterlings)
2 cloves of garlic
3 bay leaves
2 large onions
1 Tbsp salt (not iodized)
1 Tbsp pepper
1 tsp cayenne pepper
1 tsp chili pepper
1/2 tsp ground mace
1/2 tsp ground cloves
1/2 tsp ground allspice

- 1 Tbsp minced thyme
- 1 Tbsp minced marjoram
- 1 Tbsp minced parsley

(you can use an extra pound of pork instead of the tripe.)

Chop, do not grind the meat. Mix with seasonings. Stuff into casings. Age at least overnight and then smoke several hours using hickory, hackberry or ash. (Do not use pine.) Throw anything sweet, such as cane sugar or syrup, raw sugar, molassess, sugar cane or brown sugar on the wood before lighting.

BOUDIN BLANC

Boudin is the French term fo the blood sausage, or "pudding," made with the blood of the pig. Boudin blanc is a white sausage made with pork but no blood. This Louisiana version adds rice and is even whiter.

Makes 3 sausages, each about 30 inches long.

- 3 three foot long lengths hog sausage casing
- 3 lbs boneless lean pork, trimmed of excess fat and cut into 1 1/2 inch chunks
- 4 c coarsely chopped onions
- 1 mdm bay leaf, crumbled
- 6 whole black peppercorns
- 5 tsp salt
- 1 c caarsely chopped green pepper
- 1 c coarsely choped parsley
- 1\2 c coarsely chopped green onions
- 1 tbsp finely chopped garlic
- 2 12 c freshly cooked white rice
- 1 Tbsp dried sage leaves

2 1/2 tsp cayenne
1/2 tsp freshly ground black pepper

Place the sausage casing in a bowl. Pour in enough warm water to cover it and soak for 2 - 3 hours, until it is soft and pliable.

Meanwhile, put the pork in a heavy 4-5 quart casserole and add enough water to cover it by 1 inch. Bring to a boil over high heat and skim off the foam and scum that rise to the surface. Add 2 cups of onion, the bayleaf, peppercorns and 1 tsp salt. Reduce heat to low and simmer, partially covered, for 1 1/2 hours.

With a slotted spoon, transfer the chunks of pork to a plate. Put the pork, the remaining 2 cups of onions, the green pepper, parsley, green onions and garlic through the medium blade of a food grinder and place the mixture in a deep bowl. Add the rice, sage, cayenne and black pepper and the remaining 4 tsp of salt. Knead vigorously with both hands, then beat with a wooden spoon until the mixture is smooth and fluffy. Taste for seasoning.

To make each sausage, tie a knot 3 inches from one end of a length of the casing. Fit the open end over the funnel (or "horn") on the sausage making attachment of a meat grinder. Then ease the rest of the casing onto the funnel, squeezing it up like the folds of an accordion.

Spoon the meat mixture into the mouth of the grinder and, with a wooden pestle, push it through into the casing. As you fill it, the casing will inflate and gradually ease away from the funnel in a ropelike coil. Fill the casing to within an inch or so of the funnel end but do not try to stuff it too tightly, or it may burst. Slip the casing off the funnel and knot the open end. You may cook the sausages immediately or refrigerate them safely for five or six days.

Before cooking a sausage, prick the casing in five or six places with a skewer or the point of a small sharp knife. Melt 2 Tbsp of butter with 1

Tblsp of oil in a heavy 12 inch skillet set over moderate heat. When the foam begins to subside, place the sausage in the skillet, coiling it in concentric circles. Turning the sausage with tongs, cook uncovered for about 10 minutes, or until it is brown on both sides.

BOUDINS

1	lb	of hog or beef blood (1pint)
.50	lb	hog fat
.25	t	salt
.50	t	pepper
.50	t	cayenne
.50		clove of garlic
2		onions

Mince the onions fine and fry them slightly in a small piece of the hog fat. Add the minced garlic. Hash and mince the remaining fat very fine and mix it thoroughly with the beef blood. Mix the onions, spices and herbs. When all mixed take the prepared casings or entrails and fill with the mixture, being careful to tie the casing at the further end before attempting to fill. Then tie the other end making the sausage into strings of about two feet. Wash them thoroughly on the outside after filling and then tie again in spaces of about three inches or less in length, being careful not to make too long. Place them to cook in a pot of tepid water never letting them boil as that would curdle the blood. Let them remain on the slow fire till you can prick the sausage with a needle and no blood will exude. Then take them out, let them dry and cool

Boudins are always fried in boiling lard. Some broil them, however.

BRATWURST

"Bratwurst resembles plump hot dogs. This recipe makes three pounds."

3 feet small (1-1/2-inch diameter) hog casings

1-1/2 pounds lean pork butt, cubed

1 pound veal, cubed

1/2 pound pork fat, cubed

1/4 teaspoon ground allspice

1/2 teaspoon crushed caraway seeds

1/2 teaspoon dried marjoram

1 teaspoon freshly ground white pepper

1 teaspoon salt, or to taste

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1. Prepare the casings.

2. Grind the pork, veal, and pork fat separately through the fine blade of the grinder.

3. Mix the ground meats and grind again.

4. Add the remaining ingredients to the meat mixture and mix thoroughly.

5. Stuff the mixture into the casings and twist off into four- or five-inch lengths.

6. Refrigerate for up to two days. The bratwurst can be pan fired or grilled over charcoal.

BRATWURST #2

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2.5 pounds lean veal	1 teaspoon white pepper
2.5 pounds lean pork	1.5 cups water
1.5 teaspoons mace	1 cup fine breacrums soaked in
1.5 teaspoons nutmeg	1/2 cup milk
3 teaspoons salt	

Try substituting 2 teaspoons dried sage for the mace and nutmeg -- delicious!

1. Cube the meats, mix together, and grind twice. Add mace, nutmeg, salt and pepper and grind a third time.
2. Using your hands, combine the meat with the bread crumbs. Add the water *and beat with a wooden spoon until light and fluffy.
3. Stuff into pork casings and tie securely into desired lengths. The bratwurst may be fried lightly in butter, but are also delicious dipped in milk and then broiled or grilled over charcoal.

from "The Complete Sausage Cookbook" by Riddle & Danley
San Francisco Book Company, San Francisco (1977)

CHAURICE

This creole pork sausage is a local favorite dating well back into the nineteenth century. Its firm texture and hearty, spicy flavor make it an excellent accompaniment to red or white beans and rice or grilled as a breakfast sausage.

3 yards small (about 1 inch wide) sausage casing
4 lb lean fresh pork

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2 lb fresh pork fat
2 c very finely chopped onion
4 tsp very finely minced garlic
1 tsp cayenne
1 tsp chili powder
1 tsp crushed red pepper pods
2 2/3 tbsp salt
2 tsp freshly ground black pepper
2 tsp dried thyme
5 tbslp finely minced fresh parsley
3 whole bay leaves, crushed very fine
1/2 tsp allspice
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Prepare sausage casings by soaking them in cold water for an hour, then running cold water through them. Cut off a 3 yard length. Repack the rest and refrigerate for later use.

Cut the pork and fat into small pieces with a sharp knife. Mix together and run once through the coarse blade of the meat grinder, placing a large bowl in front of the grinder to catch the meat. Add seasonings and mix vigorously with a wooden spoon or large stiff wire whisk until stuffing is fluffy and very smooth.

Cut casing into 16 inch lengths and stuff.

To cook, place in a large heavy skillet or saute pan with about 1/4 inch cold water. Bring to a boil over high heat, cover the pan, then reduce heat to low and cook for about 15 minutes. Uncover, raise heat to medium and cook until sausage is well browned on all sides, about 10 minutes longer, turning frequently with tongs. Drain on paper towels. Allow one sausage per person.

CHAURICE (CAJUN PORK SAUSAGE)

2	lb	boneless pork shoulder, cut in cubes or strips
.75	lb	chilled pork fat, cut in cubes or stripes
1		large onion, chopped coarsely
2		cloves garlic, finely chopped
1.50	t	crushed dried red hot pepper
1.50	t	salt
1	t	freshly ground black pepper
1	t	ground red pepper (cayenne)
1	t	crumbled leaf thyme
.50	t	ground allspice

Heat sausage casings soaked and rinsed. (med. grind) grind pork and pork fat and place in large mixing bowl. Add onion, garlic, parsley, red pepper, salt, and pepper, cayenne, thyme, and allspice. Mix well. Refrigerate for at least 12 hours stirring once or twice to allow flavor to develop. Grind mixture and stuff in hog casings, twist or tie off in 4 to 5 inch links.

COOK: the sausage immediately or refrigerate them for up to 4-5 days or freeze for later.

CHAURICE SAUSAGES

1.5	lb	lean pork, trimmed of all fat
.66	lb	fatback or hardest pork fat available
1	c	finely chopped onion
.50	c	finely chopped parsley
1.5	T	finely minced garlic

2	T	finely chopped fresh hot red chiles, or 1t dried red pepper
2.5	t	cayenne pepper
2	t	dried thyme
.50	t	allspice
1	T	salt, if desired
.12	t	saltpeter, optional = 1/8t

5 to 6 prepared sausage casings

makes about 2.5 pounds

Grind the pork and pork fat using a meat grinder.

Add the onion, parsley, saltpeter and spices.

Test the mixture by making a small patty and cooking it.

Adjust seasonings if need be.

Put the mixture through the meat grinder a second time.

Stuff the sausage casing.

When ready to cook, prick the sausages all over with a fork to prevent bursting. Fry in a little oil.

CHORIZO

2	lb	lean pork
.25	c	vinegar
1	t	oregano
3		cloves garlic, crushed
2	T	chili powder
1	t	freshly ground black pepper
2	t	salt
2		small hot red peppers, minced (or .50t crushed hot peppers)

1 yard sausage casing

make 2 pounds

Grind the pork using the coarse blade of the meat grinder. Add the remaining ingredients and mix thoroughly.

Follow instructions in (how to prepare sausages).

If desired, hang the links in a cool place to dry. The dried sausage may be kept for several weeks.

Cook as you would fresh sausage.

CREOLE PORK SAUSAGE

7	lb	fresh pork
2		large onions, chopped
1		clove garlic, crushed
2	T	salt
2	t	freshly ground black pepper
1	t	crushed chili pepper
.50	t	paprika
.50	t	cayenne pepper
3		sprigs parsley, chopped
.50	t	allspice
.25	t	powdered bay leaf
5		yards sausage casing

makes 7 pounds

Grind the pork using the coarse knife of a meat grinder. Add the onions and the garlic and regrind. Add the seasonings and mix thoroughly.

Remove the cutting blades from the grinder and attach the sausage stuffer. Attach casing as in basic sausage recipe. Refeed the mixture into grinder and through the sausage stuffer.

CHORIZO II

2	lb	pork butt
1	t	oregano
.50	t	ground cumin
1	t	whole cumin seeds
.50	t	cayenne
2	T	California or New Mexico Chili powder
1	t	black pepper
.25	c	red wine vinegar
2	t	salt
.50	c	cilantro (optional)

4 cloves minced garlic
pinch sugar

Grind meat through the 3/8 inch plate of a meat grinder. Add remaining ingredients and mix well. Stuff into casings. Tie or twist into 5 inch lengths.

CHORIZO 345

John, if you've got a meat grinder or a food processor, you can make some pretty decent chorizo without the casing. Get 3 1/2 lbs. of lean pork and 1 1/2 lbs. of pork fat from your butcher. Cut the meat and fat into cubes. Toast a tablespoon or so of coriander seeds and grind them. Add the coriander to the pork. Add salt, 3 T. paprika, 2 or 3 chopped garlic cloves, freshly ground pepper, some red pepper flakes or cayenne pepper, a bit of cumin, some oregano and just a touch of ground cloves. Throw in a few tablespoons of red wine vinegar. Run this through a food processor or meat grinder. Take a small bit and fry it to taste for seasoning. Add whatever it needs. This makes about 5 lbs. of sausage and is great for Chorizo con Huevos.

CHORIZO #5

Well! Just experimenting with the exporting of Meal-Master recipes. I don't think I have the hang of "cuting and pasting" yet. I used the Tab key to get this paragraph ahead of the recipe. Is there a better way?

Title: Chorizo a la Mexicana (Mexican Sausage)
Categories: Meats Sausage Mexican
Servings: 20

1 lb Lean pork	1 t Salt
2 T Chili powder	1 ea Garlic clove, pressed
1 t Oregano, handrubbed	2 T Vinegar

Grind coarsely or chop pork. Add all other ingredients and mix thoroughly. Let stand for several hours. Fry without adding fat for about 30 minutes. If you aren't going to use immediately, pack the

uncooked chorizo in a crock or glass jar and keep in refrigerator. It will keep for several weeks. 3 oz. or 1/3 cup = 1 chorizo

CHAURICE - A HOT CREOLE SAUSAGE

- 1 Jalapeno, stem and seeds removed, minced
- 1/2 tsp Cayenne powder
- 1/4 tsp crushed red chile
- 1-1/2 lbs ground pork
- 1/2 cup finely chopped onion
- 1 clove garlic, minced
- 1/2 tsp ground black pepper
- 1 Tbsp fresh parsley, minced
- 1/2 tsp salt
- 1 small fresh minced thyme sprig or 1/4 tsp. dried
- 1 small bay leaf, crumbled
- Pinch of allspice
- Pinch of mace

Combine all ingredients and mix well. Stuff casings and form any length links desired. Refrigerate up to 3 days for flavors to blend. Cook the sausages in your preferred manner and serve them as a spicy accompaniment to pinto beans and corn bread or with a heap of steaming grits. This Southern favorite can be grilled as a breakfast or dinner sausage and is the classic sausage of Jambalaya.

Other recipes include: Hot Italian Sausage, Kielbasa Sausage, Peppery Pork Sausage, Southwestern Sausage Patties, and Zrazy: Horseradish and Mushroom Filled Sausages.

CREOLE SMOKED SAUSAGE AND CREOLE HOT SAUSAGE

New Orleans' most popular sausage, a type of country sausage made with pork, or pork and beef. It's not really smoked, but has a fine smoky flavor that makes it an ideal seasoning meat for our favorite bean dishes, gumbos, and jambalayas. We also like it pan grilled as a breakfast or dinner sausage. [Also makes great po-boys--EC] Allow about 20 to 25 minutes for grilling. When used as a seasoning meat in other dishes, it requires no precooking.

About 6 pounds of 6-8 inch sausage

- 3 yards small sausage casing
- 4 lb lean pork (or 2 lb lean pork and 2 lb lean beef)
- 2 lb pork fat
- 2 tsp finely minced garlic
- 2 tsp freshly ground black pepper
- 3 Tbsp salt
- 2 tsp cayenne
- 1/2 tsp ground bay leaf
- 1/4 tsp cumin
- 1/2 tsp chili powder
- 4 tsp paprika
- 1/2 tsp sugar
- 5 tsp Colgin's liquid hickory smoke

(To make HOT sausage, omit the liquid hickory smoke and add 1 tsp cayenne and 1 tsp black pepper. Hot sausage is a good accompaniment to bean dishes or smothered vegetables or as a breakfast sausage with grits and eggs. It is not recommended as a seasoning meat in traditional bean dishes as it is likely to

overwhelm the flavor of the other ingredients.

Prepare the sausage casings and stuffing. Mix ingredients lightly; the stuffing should be slightly coarse in texture. Cut the casing into 12 inch lengths and stuff. Allow 2 smoked sausages per serving.

CHORIZO (MEXICAN SAUSAGE)

20	Ea	Sausage Casings
		Vinegar
2	Lb	Lean Pork Trimmings
8	Oz	Beef Or Pork Fat
2	Ea	Medium-size Onions, Quartered
8	Ea	Cloves Of Garlic, Pushed Through A Garlic Press
1/2	C	Cider Vinegar
1/4	C	Tequila (Optional)
1/4	C	Ground Red Chile, Mild Or Hot
1	Ts	Ground Cinnamon
1 1/2	Ts	Ground Comino (Cumin)
1	Ts	Mexican Oregano, Ground
1	Tb	Salt

MAKES 20 SAUSAGES OR 2 1/2 LBS BULK

Clean the casings, rinse well with water, then pour the vinegar through them. Set aside. Use a food processor or the coarse blade of a meat grinder, grind the meat and fat. Add the onions, garlic, vinegar, tequila (if used), and seasonings, using the hotness of the chile powder that your family and guests will prefer. Stuff the casings. First cut the

casing into 3-foot lengths and tie one end together. Using either a funnel or filling tube fill the length of casing fairly loosely. Tie off at about 4-inch intervals with heavy thread or light string. Place on a cookie sheet covered with wax paper. Set on the counter for about 2 hours and then refrigerate. After a day, freeze what you will not use within a week or two. Mixture should ripen for at least 8 hours before using.

NOTES:

If you have no food processor or grinder, buy triple-ground pork. Prepare the recipe once and taste for the mildness or hotness of the ground red chile. Adjust to suit your taste for the next time you make the sausage.

FREEZING: Mold the sausage into 1/2 pound lumps and freeze between pieces of foil inside a heavy plastic bag. The maximum recommended freezer storage time is 3 months.

This recipe is from Jane Butel's Tex-Mex Cookbook. Hope that you and your butcher friend as well as all of the people that liked the Sowest series like this recipe for the main sausage of Mexico.

ENGLISH BANGERS

Banger Seasoning:

5	t	ground white pepper
2.5	t	mace
2.25	t	salt
2	t	ground ginger
2	t	rubbed sage

.50 t nutmeg

Sausage:

2.5 lb boneless lean pork shoulder or loin cut in cubes or stripes
1 lb fresh pork fat cut in cubes or strips
1.5 c dry bread crumbs
1.25 c chicken broth
3.5 t banger seasoning

makes 4 pounds

Grind pork and fat together using fine hole disc of meat grinder. Add Banger Seasoning. Mix well. Grind again. Force mixture into casings and tie in 4-5 inch lengths.

This mixture will be too fine to form into patties.
Bake or sautee.

FIERY HOT CHORIZO

2 tsp crushed red chile
1 lb. pork butt, ground
1 lb. beef chuck, ground
1/4 tsp. liquid smoke
3 Tbsp wine vinegar
2 garlic cloves, crushed
1 tsp. salt
3/4 tsp coarsely black pepper
2 tsp brown sugar
1-1/2 tsp dried oregano

- 1 tsp ground cumin
- 1 tsp paprika, optional (for color)

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Combine all ingredients together, using your hands to mix well.
Refrigerate for at least 30 minutes. Fill the casings and twist into 8-inch links or make patties. To cook, boil in a skillet in a small amount of water for 5 seconds and then fry until brown in a skillet, adding a little oil if necessary.

FRESH POLISH KIELBASA

"Recipes for this sausage are so variable that what passes for kielbasa in one area might be regarded as not authentic in another. The ingredients and pronunciation of kielbasa are as variable as are the vagaries of the spring weather, the time of year when kielbasa is traditionally made. This version uses pork, beef, and veal and makes five pounds."

- 6 feet large (2-1/2-inch diameter) hog casings
- 3 pounds lean pork butt, cubed
- 1 pound lean beef chuck, cubed
- 1/2 pound veal, cubed
- 1/2 pound pork fat, cubed
- 2-1/2 teaspoons salt, or to taste
- 3 teaspoons finely ground black pepper
- 2 teaspoons ground marjoram
- 2 teaspoons ground summer savory
- 1/2 teaspoon ground allspice
- 3 cloves garlic, finely minced
- 2 tablespoons sweet paprika

1. Prepare the casings.

2. Grind the meats and fat together through the coarse disk.
3. Mix the remaining ingredients with the meat.
4. Stuff the casings and leave the sausage in long links. Lengths of eighteen inches to two feet are traditional.
5. Allow the sausage to dry in a cool place for three or four hours or refrigerate for twenty-four hours uncovered.
6. Cook by roasting in a 425~ F. oven for forty-five minutes. These sausages are also excellent grilled over a charcoal fire and eaten in a Kaiser roll, lathered with a spicy brown mustard.

GRANDMA HAGEL'S GOETTA

2 lb Pork Roast
1 ea Sliced small Onion \
1/2 t Thyme or Sage |
1 ea grateing Nutmeg +- vary according to taste.
1 ea small shake cayenne |
Salt and pepper |
1 ea Bay Leaf /
Water
1/2 to 1 c Quick Quaker Oats

Place the meat, bay leaf, and spices/herbs in a large (4-6 qt) Soup Pot, cover with water and simmer till done. This could take a couple hours. Remove meat and drain, reserving liquid. Let the meat cool till you can handle it.

Then cut or grind it into small pieces. I prefer something a bit larger than my grinder can produce. Place this meat back into the along with the oats. Bring it back to a boil, stirring constantly. When the oats thicken turn the heat down, let simmer a couple more minutes, then pour into a loaf pan. To serve, fry a slice or hand molded patty till just showing a bit of crust.

HUNGARIAN SAUSAGE

4	lb	pork not too lean
2	T	salt
1	t	black pepper
1	T	paprika
3		cloves garlic crushed
		pinch ground cloves
3		yards sausage casings

Chop pork into very small pieces or grind thorough the large holes of a meat grinder. Mix in spices and herbs. Carefully wash sausage casings. Fill with ground mixture use a simple filling contraption or 3/4 inch opening of a pastry tube. Tie ends with string. Grease the bottom of a baking pan or casserole and place the whole sausage on this and bake in 350 degree oven until sausage is gleaming red.

NOTE: in Budapest the grated rind of one lemon is added to mixture. In Transylvania subtle flavorings of juniper berries, wine, marjoram and caraway seeds may be added.

HOT ITALIAN SAUSAGE

- 1 tsp crushed red chile
- 1/2 tsp cayenne powder
- 2 lbs. pork, coarsely ground
- 2 garlic cloves, minced
- 1 tsp coarsely ground black pepper
- 1 tsp salt
- 1-1/2 tsps fennel seed
- 1 tsp Italian seasoning
- 3 oz. dry red wine
- 1 Tbsp sugar

Knead together all ingredients in a large bowl. Stuff the mixture firmly into hog casings, pricking any trapped air bubbles with a pin. Tie off in 4 to 6-inch lengths.

Cook the sausages in your preferred manner and crumble them over lasagna, or slice and serve them with a spicy marinara sauce over spaghetti. I advise doubling the recipe and making sausage pizzas.

HOT ITALIAN SAUSAGE #2

For those who prefer a hotter, more complicated flavor, this is a worthy rival to our own favorite, Sweet Italian Sausage (see preceding recipe).

Makes about 2 pounds

2-1/2 teaspoons coarse (kosher) salt

1/2 teaspoon whole black peppercorns
3 to 6 dried hot red peppers (each about 1-1/2 inches long), seeds removed, or 1 to 2 teaspoons crushed dried red pepper flakes
1 tablespoon paprika
1/2 teaspoon dried thyme
1 teaspoon fennel seeds
1/2 teaspoon very finely minced garlic
1-1/2 to 1-3/4 pounds lean, trimmed pork, cut into 1-inch dice and chilled
1/2 pound fresh pork fat, cut into 1/2-inch dice and chilled

1. Combine the salt, peppercorns, hot peppers, paprika, thyme, and fennel in a spice mill or a mortar and grind to a coarse texture, not a powder. Mix in a small bowl with the garlic.

2. Combine the meat, fat, and spices in a large bowl.

3. Put half the mixture in the container of a food processor and process to a medium-coarse grind (if you are using a meat grinder, follow the directions on page 4, using the medium disc). The meat and fat should be distinct from each other, but reduced to pieces of about the same size; do not overprocess. Scrape into a bowl. Repeat with the remaining ingredients, then knead the batches together, cover the bowl, and refrigerate for 12 to 24 hours.

4. Stuff the casings as indicated in the general sausage-making instructions on pages 4-5, tying off the links at 4 to 5 inches. If weather is cool, hang the sausages for a few hours, until they are just dry to the touch. If it's too hot or humid to hang the sausages, simply refrigerate them, uncovered, for a minimum of 12 hours. Store in the refrigerator for up to 3 days, or freeze for longer storage.

TO COOK: Prick the sausages with a needle and arrange in a single layer in a baking pan. Bake in a 425-degree oven for 25 minutes, or

until browned, turning often. Or place the pricked sausages in a large skillet and add 1/4 inch of water. Cook over moderate heat, turning often, until the water has evaporated and the sausages are well browned.

ITALIAN PEPPER SAUSAGE

4.5	lb	fresh lean pork
1.5	lb	fresh pork fat (fresh pork siding)
1		med. onion, chopped
1		large clove garlic, minced
3	T	salt
1.5	T	freshly ground black pepper
1.50	t	paprika
2	T	crushed dried red peppers
2	t	fennel seeds
.50	t	crushed bay leaf
.25	t	thyme
.33	c	red wine or water

Pinch of coriander

2.5 yards sausage casing

makes 6 pounds

Grind the lean and fat pork, onion and garlic. Add the seasonings and mix thoroughly. Add the wine and mix well.

Force through a sausage stuffer into casing.

ITALIAN CHEESE SAUSAGE

7	lb	boneless pork shoulder
4	t	fennel seeds crushed
2	t	red pepper flakes, crushed
2	t	black pepper
1.50	c	grated parmesan cheese
.50	c	fresh parsley, finely chopped
1	c	dry red wine

3 cloves garlic, minced very fine
Hog casings

Grind pork twice through the coarse plate of your meat grinder. Mix all the remaining ingredients into the meat. Use your hands to blend the spices and cheese well through the meat. Stuff into hog casings and twist or tie into 4-5 inch lengths. Refrigerate. Use within two or three days or freeze.

To Serve: Simmer links in a small amount of water in a covered pan for 10 minutes, until they are firm to touch and grey in color.
Pour off the water and continue cooking, uncovered until nicely browned.

KIELBASA SAUSAGE

1-1/2	lbs.	pork, ground
1/2	lb.	regular ground beef
3		cloves garlic, minced
1	Tbsp	salt

1-1/4 tsp coarsely ground black pepper
2 tsp brown sugar
3/4 tsp marjoram
1/2 tsp allspice
1/4 tsp liquid smoke, optional
2 Tbsp textured vegetable protein plus 1/4 cup water (optional)
Sausage Casings

Knead together the pork, beef, and garlic in a large bowl. Combine the remaining ingredients in another bowl, then combine both mixtures, thoroughly kneading the flavorings into the meat. Stuff the casings to form 18 to 24-inch links, then tie the two ends together, forming a ring. Refrigerate overnight to blend the flavors before cooking in your favorite manner. Kielbasa may also be smoked.

Yield: 2 pounds or about 12 to 14 sausages.

LEBERWURST

2	lb	skinless fresh pork belly
.50	lb	boneless pork shoulder (lean)
1.50	lb	fresh pork liver
2		large onions sliced
1.50	t	salt
.50	t	pepper
1	t	fresh or dried marjoram
.50	t	fresh or dried thyme

Hog Casings

Cut meat and liver into small pieces. Combine with onions, salt and pepper

Add enough cold water to just cover, bring to boil. Reduce heat and simmer 30 minutes. Drain reserved stock. Add herbs to meat mix and mix well. Let cool. Grind meat through coarse plate of your meat grinder. Add a bit of the reserved stock to moisten mixture slightly. Stuff into casing and twist or tie into 4-5 inch lengths. Refrigerate.

Use within 2-3 days or freeze.

To serve: Cover with water. Bring to a boil. Reduce heat and simmer for 6 minutes.

NORTHERN ITALIAN-STYLE HOT OR SWEET SAUSAGE

"This variety is easy to make and is delicious roasted or used to flavor tomato sauce. To make three pounds:

3 feet medium (2-inch diameter) hog casings
2-1/2 pounds lean pork butt, cubed
1/2 pound pork fat, cubed
1-1/2 teaspoons salt, or to taste
2 teaspoons freshly coarse ground black pepper
2 teaspoons finely ground coriander
2 cloves garlic, finely minced
1 teaspoon crushed red pepper for hot sausage, or to taste

1. Prepare the casings.
2. Grind the meat and fat together through the coarse disk.
3. Mix the remaining ingredients together with the meat.

4. Stuff into the casings and twist off into three-inch links.

5. Refrigerate and use within three days or freeze.

OLD FASHIONED POLISH SAUSAGE

4	lb	boneless pork butt, cubed
1	lb	boneless veal stew meat, cubed
2	t	coarse ground pepper
1	T	marjoram leaves
5		cloves garlic, minced or pressed
.25	t	ground allspice
1	c	cold water
3	t	salt

makes 5 pounds

Coarse grind meat. Combine in a large bowl the meat and the spices with hands or dough hooks. Cover and chill at least 2 hours or overnight. Shape into patties or links.

PORK SAUSAGE CAKES

.66	lb	lean pork
.33	lb	pork fat
1	T	chopped dried sage or 1.5t ground
1	t	dried red pepper flakes

Salt to taste is desired
Freshly ground pepper to taste

makes 4 to 6 sausage cakes

Cut the lean pork and the fat into 1" cubes. Put into the container of a food processor equipped with the steel blade and blend. Or grind the pork and fat in a meat grinder.

Add the remaing ingredients and blend 15 to 30 seconds or until the meat is coarse-fine. Do not overblend or the consistency will be too fine.

Store the sausage in a conmtainer in the refrigerator for future use, or shape it into 4 to 6 patties and fry in a skillet, turning as necessary, until the sausage cakes are thoroughly browned and cooked through.

PENNSYLVANIA DUTCH SAUSAGE

Ingredients:

20 lbs fresh pork trimming, cut into cubes
3/4 cup salt
6 Tblsp. black pepper
1 cup brown sugar, firmly packed

Instructions:

Mix meat with seasonings before grinding; grind meat twice, using 1/8" hole plate.

How_To_Make_Venison_Sausage_2004.txt

Attach stuffer spout; force enough sausage into spout to fill it and prevent air pockets; slip casing over spout; feed on as much casing as spout will hold.

Stuff casings to desired length; then tie ends together with strong twine.

Hang sausage to keep round shape.

Smoke or freeze. - Makes 20 lbs.

For you deer hunters (or the spouses that have to prepare the deer) this recipe makes very good venison sausage. I use approx. 15 pounds of venison and 5 pounds of a good grade of pork. I don't like a real "greasy" sausage so I trim the pork very closely. This sausage goes excellent on a cold morning with a stack of hot cakes (also called pancakes depending on where you live or were raised) and REAL maple syrup and a steaming cup of hot black coffee.

If you try the recipe and like it please drop me a message to let me know. Many times a person posts a recipe and never knows if anybody every tries it or LIKES it.

PASTRAMI

1 4 to 5 pound lean beef brisket

Into a LARGE plastic bag combine:

2 1/3 cups pickling salt

1 Tbs. potassium nitrate

How_To_Make_Venison_Sausage_2004.txt

1/8 Tbs liquid smoke
1 1/2 Tbs sugar
12 large garlic cloves, crushed
4 quarts cold water
-

Mix until dissolved then add brisket and seal bag. Place in cool spot for 5 days. Gently agitate bag once or twice a day.

Prepare spice mixture of 2 parts black peppercorns and 5 1/2 parts coriander seed. Coarsely crush and set aside.

Remove meat from brine and coat with spice mixture. Place on cookie rack and cookie sheet in oven at 130 degrees for 1 hour, then raise heat to 220 degrees for 4 hours. Cool for 2 hours or overnight.

To cook, bring 10 quart pot of fresh water to a boil and add meat. Simmer for about 2 3/4 hours.

Serve hot or chill and eat cold.

Well, it looks like it uploaded ok. I've also made another version in which I dry cure the meat and then smoke it. It is much more work and I feel that this is the better version (been making this one for 2 years now. You may find that you actually want to add some salt to the pot when cooking. If you do, don't do more than maybe a half handful Kosher salt about 1/2 thru the cooking. Let me know how it comes out. Enjoy and be sure to eat some pickles with it.

PREPARE SAUSAGES

Cut the meat into cubes and grind; using the fine knife of the meat grinder. Sprinkle the seasonings over the ground meat and mix well.

Remove the cutting blade from the grinder and attach the sausage stuffer. Using a yard of casing at a time; work all but a few inches of casing onto the sausage stuffer. Tie a knot at the end of the casing.

Refeed the meat through the grinder and into the casing. Twist into links.

NOTE: This sausage should be kept refrigerated since it is perishable.

PREPARE SAUSAGE CASINGS

Sausage casings; available in pork stores in metropolitan areas; are normally preserved in salt. When ready to use; put them in a basin of cold water and let stand about 30 minutes.

Drain and return to basin of cold water.

To determine if the casings have holes in them; fill with water and examine for leaks. Discard sections with holes and use the partial casing.

PEPPERY PORK SAUSAGE

1 tsp crushed red chile

2 lbs pork, coarsely ground
1 10 oz. pkg. chopped spinach, thawed
1 Tbsp olive oil
1 small onion, minced
2 cloves garlic, minced
1 tsp ground thyme
2 bay leaves crumbled
1 large sweet red pepper, minced
1 tsp salt
3/4 tsp cracked black pepper

-
Heat the oil in a skillet over medium heat. Saute onion and garlic until tender. In a large bowl, add the onion and garlic mixture and the remaining ingredients. Knead until well combined.

Form into patties or slip into beef casings, forming 6-inch links.

Poach the sausages, then saute or grill them until brown.

Yield: 2 pounds or 12 to 14 sausages

POLISH SAUSAGE (KIELBASA)

Makes about 2-3/4 pounds

4 teaspoons coarse (kosher) salt
1-3/4 teaspoons ground black pepper
3 tablespoons sweet Hungarina paprika
1 teaspoon dried marjoram, crumbled
1/2 teaspoon dried savory, crumbled

2 teaspoons finely minced garlic
10 ounces trimmed beef shin, cut into 1/2-inch dice and chilled
14 to 16 ounces fresh pork fat, cut into 1/2-inch dice and chilled
1/3 cup ice water
1-1/4 pounds lean, trimmed pork, cut into 1-inch dice and chilled
-

1. Mix together in a small bowl the salt, pepper, paprika, marjoram, savory, and garlic.

2. In the container of a food processor combine the beef, half the pork fat, half the ice water, and half the mixed seasonings (see step 1) and process to a very fine grind (if you are using a meat grinder, follow the directions on page 4). Scrape into a mixing bowl.

3. In a bowl combine the remaining seasonings, the pork, remaining pork fat, and remaining water. Process half of the mixture at a time to a coarse grind and add to the beef. Mix together very thoroughly, cover, and chill for 24 hours.

4. Stuff the sausage into casings as indicated in the general sausage-making directions on pages 4-5, tying links for 10 to 30 inches long, depending upon your preference. Both sizes (and everything in between) are considered traditional. Hang the sausages in a cool, airy place for several hours at least, or until the skin is smooth, dry, and crackly. If it's too hot or humid to hang the sausages, refrigerate them, uncovered, for at least 12 hours. To store, refrigerate for up to 3 days, or freeze for longer keeping.

TO COOK: Place one or more sausages in a large skillet with water to come halfway up them. Bring to a simmer and cook for about 8 minutes, then turn and cook for about 8 minutes on the other side. Pour off the water, prick the sausages, and cook them over moderate heat until browned on both sides.

This sausage has many guises: smoked, raw, and precooked are the most common forms. Well known in Central Europe and parts of the Soviet Union, it has become associated most often with Poland (several versions hail from that country) and is therefore referred to in market nomenclature as "Polish sausage." The ingredients of kielbasa (as of practically all sausages) are remarkably variable, changing from town to town and even from house to house, but garlic does appear to be a constant. Hearty and rustic, this hefty sausage can be used in all recipes that call for garlic sausage.

ROSEMARY AND SAGE SAUSAGE

2	lb	pork chops with fat
1	T	leaf sage or to taste
1	t	chopped fresh rosemary or .50t dry
.50	t	coarsely ground black pepper, or to taste
.50	t	dried hot red pepper flakes, or to taste

Salt to taste if desired

makes 4 to 6 patties

-

Remove the meat and fat from the bones. Reserve the bones for another use, such as tomato sauce, if desired.

Put the meat and fat through a meat grinder and put it through again. Add the remaining ingredients to the ground meat and mix well. Shape the mixture into patties.

SMOKED COUNTRY SAUSAGE

3.5	lb	lean pork, cut into 2" cubes
2	lb	solid pork fat, cut into 2" cubes
2.5	T	rubbed sage or more to taste
4	T	rubbed sage or more to taste
4	T	sweet paprika
2	t	finely ground or cracked black pepper
12		dried hot red pepper pods or 1T dried red pepper flakes

Salt to taste, if desired

10 to 12 feet of sausage casings

makes 6 to 8 sausage rings, weighing .75 to 1lb each

-

Put the pork and pork fat into a large mixing bowl and add the sage, paprika and salt.

If preground black pepper is used add it. Otherwise grind the pepper using a peppermill.

If red pepper flakes being used add them. Otherwise grind the pods.

Mix well with hands, cover and let stand in refrigerator overnight

Put the mixture through a meat grinder fitted with the largest blade.. Remove all the meat left in the grinder and clean grinder blade.

Return the blade to the grinder and fit it along with the special sausage attachment, to the mouth of the grinder. Slide 1 prepared sausage casing onto the attachment and tie the end. Grind the meat, holding the casing to

permit free entry of the filling into the casing. When about 16 inches of casing have been filled, pinch the casing at the end of the sausage attachment. Pull it out to leave about 4 inches of empty casing at that end. Tie that end. Tie both ends of the sausage together. Set aside. Continue making sausages in this manner until all the stuffing has been used.

Hang the sausages in a smoker and smoke according to manufacturer's instructions.

SMOKED COUNTRY SAUSAGE

3.5	lb	lean pork, cut into 2" cubes
2	lb	solid pork fat, cut into 2" cubes
2.5	T	rubbed sage or more to taste
4	T	rubbed sage or more to taste
4	T	sweet paprika
2	t	finely ground or cracked black pepper
12		dried hot red pepper pods or 1T dried red pepper flakes

Salt to taste, if desired

10 to 12 feet of sausage casings

makes 6 to 8 sausage rings, weighing .75 to 1lb each

-

Put the pork and pork fat into a large mixing bowl and add the sage, paprika and salt.

If preground black pepper is used add it. Otherwise grind the pepper using a peppermill.

If red pepper flakes being used add them. Otherwise grind the pods.

Mix well with hands, cover and let stand in refrigerator overnight

Put the mixture through a meat grinder fitted with the largest blade.. Remove all the meat left in the grinder and clean grinder blade.

Return the blade to the grinder and fit it along with the special sausage attachment, to the mouth of the grinder. Slide 1 prepared sausage casing onto the attachment and tie the end. Grind the meat, holding the casing to permit free entry of the filling into the casing. When about 16 inches of casing have been filled, pinch the casing at the end of the sausage attachment. Pull it out to leave about 4 inches of empty casing at that end. Tie that end. Tie both ends of the sausage together. Set aside. Continue making sausages in this manner until all the stuffing has been used.

Hang the sausages in a smoker and smoke according to manufacturer's instructions.

SPANISH SAUSAGE

2	lb	boneless lean pork cut in large cubes or stripes
.50	lb	fresh pork fat, cut in cubes
.25	c	red wine vinegar
1	t	oregano
3		cloves garlic, crushed
2	T	chili powder
1.50	T	salt
1	t	paprika
1	t	cracked black pepper
.50	t	crushed red pepper

.25 t sugar

makes 2.5 pounds

-

Grind pork and fat together using large hole disc or meat grinder. Add remaining ingredients, mix thoroughly. Shape into patties or roll for slicing or force mixture in pork casing and tie in 5-6 inch links.

SPICED SAUSAGE

1 lb ground pork
.25 t freshly ground black pepper
.25 t crushed hot red peppers flakes
.12 t ground all spice
2 T cold water

Pinch of ground cinnamon

Pinch of ground cloves

Salt to taste, if desired

makes 4-6 patties

-

Combine the Pork and the Spices with water in a mixing bowl. Blend thoroughly. If desired you may substitute 1.5t crumbled sage for allspice, cloves and cinnamon.

To test the mixture for seasoning, shape a small patty with the fingers. Heat a small skillet and cook the patty on both sides until thoroughly cooked. Taste, and add more seasonings as desired.

Shape into patties and fry on both sides in an ungreased skillet until thoroughly cooked.

SPICY BREAKFAST SAUSAGE

1	lb	ground turkey
.33	c	dry bread crumbs
.50	t	fennel seed crushed
.50	t	thyme
.50	t	cumin
1	T	oil

1 egg OR 2 egg whites
2 green onions minced
1 pinch red pepper flakes
1 pinch salt
1 pinch nutmeg

makes 8 servings

-

Mix together all ingredients except oil. Form into 8 patties. Brown patties in hot oil 3 to 4 minutes on each side.

SMOKED TASSO

4 lbs. pork butt

1/2 cup Worcestershire sauce
1 Tbsp Tabasco sauce
1/4 cup brown sugar
1/4 cup cayenne
1/4 cup cracked black pepper
1/4 cup salt
1/2 garlic, granulated

-
Cut pork into 1/2" thick strips. Place on a baking pan and season with Worcestershire and Tabasco. Once liquids are well blended into meat, add all remaining ingredients. Mix well into meat to ensure that each piece is well coated with the seasoning mixture. Cover with clear wrap and refrigerate overnight. Using a homestyle smoker, smoke Tasso at 175 to 200 degrees for 2-1/2 hours. Once cooked Tasso may be frozen or used to season gumbos, vegetables, or a great pot of red or white beans.

SICILIAN-STYLE HOT OR SWEET SAUSAGE

Ingredients for version #1:

5 feet medium (2-inch diameter) hog casings
4-1/2 pounds lean pork butt, cubed
1/2 pound pork fat, cubed
2-1/2 teaspoons salt, or to taste
3 teaspoons freshly coarse ground black pepper
3 teaspoons fennel seed
Crushed red pepper to taste for hot sausage

Ingredients for version #2:

Same as above except add:

2 cloves garlic, finely minced

1 teaspoon anise seed

-

1. Prepare the casings.

2. Grind the meat and fat together through the coarse disk.

3. Mix the remaining ingredients together with the meat and fat.

4. Stuff the mixture into casings and twist off into three- or four-inch links.

5. Refrigerate and use within three days or freeze.

TENNESSEE SAUSAGE

2 lb ground pork

3 T sage (or more)

2 T ground black pepper

2 T paprika

3 t salt

2 T ground oregano

2 t garlic powder

3 T chopped hot chili pepper

-

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Blend all ingredients into the ground pork. Mash with hands until well blended. After blending sausage may be rolled into links or made into patties. Freeze until use.

FOR BEST RESULTS LET MIXTURE REMAIN IN REFRIGERATOR OVERNIGHT.

Any ingredients can be increase or decreased as per personal taste.

VENISON SAUSAGE

INGREDIENT LIST

30 pounds venison,
20 pounds pork fat, about 50-60% lean, cut
1 pound salt,
3 oz. black pepper,
2 oz. Sage (optional),
1 oz. Red Pepper (optional), and
5 oz. sugar (optional).

INSTRUCTIONS

Sprinkly seasonings over meat. Grind through coarse chili plate. Regrind through sausage plate. If sausage is to be frozen, season only half.

Wrap sausage in sizes needed for a meal, in moisture-vapor-proof paper. Thaw and cook seasoned sausage just before using. Unseasoned sausage will keep fresh 5 to

6 months, while seasoned sausage will turn flat and rancid after 3 months.

HORSERADISH AND MUSHROOM-FILLED SAUSAGES

Russians serve these crazy for any meal. Fresh mushrooms may be substituted for the dried.

1/2 cup dried mushrooms
1 slice rye bread, crust removed
1 cup beef stock
1 lb. lean ground beef
1 tsp salt
1/4 tsp pepper
3/4 cup finely chopped onion
2 Tbsp butter
1-1/2 tsps prepared horseradish

-
Soak the mushrooms and bread in the stock for 30 minutes, squeeze them dry, finely chop, and set aside.

Melt the butter in a large skillet over low heat and saute the onions until golden. Stir in the mushrooms and bread and remove from heat. Mix in the horseradish.

Knead together the beef and salt and pepper, and form into 8 very thin patties.

Spoon a tablespoonful of onion-mushroom mixture on each patty. Place the patties on pieces of plastic wrap, about 3" longer than the patty. Wrap the plastic wrap around each patty, forming it into a cylinder

shape, enclosing and sealing the filling inside the sausage roll. The wrap is used to shape the sausages and is removed before cooking.

The sausages may be sauteed, steamed, barbequed, or baked. They are delicious sauteed, then served over pasta with gravy made from the reserved beef stock.

Yield: 8 sausages

I think this should do it, I posted one to you yesterday and another to Fred Towned for Smoked Tasso also. If I forgot any, let me know! Also, have you ever heard of simmering the sausages inside the plastic wrap to maintain their shape? Thought I read that somewhere before.

=====

HOMEMADE SAUSAGE

=====

BASIC GROUND

Ingredients:

5 lbs. lean venison
1 lb. pork back fat
2-4 Tbsp. salt

Preparation:

Grind the meat and fat thoroughly, mix in salt, and add one of the seasoning recipes that follow. Keep mixture cold.

The following seasoning recipes are for the above quanti-

ties of meat. These are just a few suggested seasoning combinations. and spices may be modified to suit your personal taste. Add seasonings to the basic meat mix and knead like bread until thoroughly mixed. Keep cold at all times.

Salami seasoning

- 2 Tbsp. sugar
- 1 Tbsp. cayenne pepper
- 1 tsp. ground cloves
- 1 Tbsp. fine-ground pepper
- 2 tsp. garlic powder
- 3/4 cup dry milk (mix to a thin paste)

Sausage seasoning

- 2 Tbsp. sugar
- 1 tsp. cayenne pepper
- 1 1/2 Tbsp. ground chili powder
- 1 Tbsp. garlic powder
- 1 1/2 tsp. ground celery seed
- 3/4 cup dry milk (mix to a thin paste)

Weiner seasoning

- 1 1/2 tsp. ground white pepper
- 1 1/4 tsp. ground coriander
- 1 1/2 tsp. mustard powder

Pepperoni seasoning

- 2 Tbsp. sugar
- 1 tsp. ground cumin
- 1 1/4 tsp. leaf oregano

- 1 tsp. thyme
- 1 Tbsp. cracked pepper
- 1 Tbsp. fine ground pepper
- 3 Tbsp. chili powder
- 1 tsp. whole anise
- 3/4 cup dry milk (mix to thin paste)

There are several methods you can use to stuff and cool your meat mixes. You may either purchase casings or use cans to shape the sausage. Dried casing may be ordered from almost any butcher. They come in both large and small sizes. If you use casings, you will need to make them pliable by soaking in a solution of one pint warm water, one Tbsp. of vinegar. and one tsp. salt for three hours. Rinse casings thoroughly before stuffing, then cook using one of following methods:

Oven method of cooking:

Place filled cans or stuffed casings on rack in baking pan and bake at 325 degrees for 1-1/4 hours. Cool, package and store.

RECIPES

Smokehouse method of cooking:

Hang in portable smoker do not allow sausages to touch each other. Smoke at 160 degrees for about eight hours. Test for doneness (internal temperature should be 165 degrees). Remove from smoker. refrigerate or wrap and freeze.

Personally, I prefer the smoking method over the oven method, because smoke cooking tends to develop more delicate and tantalizing flavors in the sausage. Keep in mind, however, that the flavor of the finished product is governed entirely by the type of wood used for creating the smoke. Dry hardwoods, such as hickory, maple and alder, are necessary for creating the smoke if a palatable flavor is to be developed. This kind of homemade sausage contains no preservatives, so it cannot be treated like storebought products. It must be frozen if it is to be kept for an extended period of time. It should keep for up to six months in the freezer if sufficiently wrapped.

If you have never tasted deer or elk meat sausage, there is a pleasant surprise in store for you.

[illegible]

I've seen numerous messages about Sausage Making, and thought I would offer what I have to ya'll

The Mixture:

1. Trim meat & fat off all gristle and connective tissue.
2. Cut meat into long, narrow strips; freeze for about 30 min. before grinding.
3. In an electric grinder, allow fat and meat to feed through with very little assistance from the wooden tamper.
4. Grind a bit of fat first to grease the grinder; finish grinding with a piece of bread to remove last bits of meat.
5. After mixture is ground, stir it over ice, or refrigerate it for about an hour to make it easier to handle.

The Casing:

1. You will need about 2 yards of casing for each of the recipes.
2. Wash casing to rid it of salt by slipping one end over the faucet and running warm water through it.
3. Cut into manageable lengths, about 2ft. If there are holes in casing, tie them closed or cut them off.
4. Soak in tepid water for about 1 hr.
5. Wring out the casing before filling it.

Filling the Casing:

1. Attach stuffing horn to grinder.
2. Place one end of prepared casing over the horn. Gradually push all of the casing onto the horn, leaving a 2 inch overlap below the horn. Tie a knot in this overlapping end.
3. With your right hand, feed ground mixture into grinder, a bit at a time.
4. Anchor casing on top of the horn with your left thumb, allowing casing to unroll as mixture is extruded.
5. Stop filling process occasionally to mold meat into casing. Pierce any air bubbles with a needle.
6. Do not pack too full, or it will burst as the filling expands during cooking.
7. After casing has been filled, remove it, with the horn still attached to one end, from the machine.

8. Push any remaining sausage through horn with a spoon handle.
9. Take off horn and knot casing
10. Leftover casing can be repacked with coarse salt and refrigerated.

Dividing into Links:

1. Knot three-inch pieces of string around sausage at equally spaced intervals, or twist one measured link clockwise, and the next one counterclockwise so they don't unwind.
2. For individual sausages, compress meat so there is one-half inch of empty casing between links. Tie a knot at each end of the space and cut between.
3. Divide and cut sausages as you go.
4. The tighter sausages are tied, the more they curve.

Drying:

To develop their flavor, hang sausages to dry for 12-24 hours on a hanger or pasta rack in a cool spot. They can also be dried on a rack in the refrigerator.

Cooking:

Sausages are toughened and dried out by overcooking. For juiciest presentation, poach them gently in water, stock, wine or beer.

Test for doneness when a sample slice reveals they are bown through, or a meat thermometer reads 165F, or their juices run clear when pricked.

Keeping:

To keep leftover sausages plump, place them in cold water while they are still warm. Let cool in water.

Uncooked sausages will keep for three days in the refrigerator, or up to

3 months in the freezer.

See next message for a little background on making sausage.

Subj: Homemade Sausage 2 OF 2 -----

Sausages are basic mixtures of meat, fat, spices and liquid. You can utilize cheaper and tougher cuts -- beef round, chuck or brisket, pork shoulder, or rib (blade) end of the loin, lamb shoulder and veal shoulder or breast, because they will be tenderized by grinding

Unless I am making fish sausage, or fine-grained 'boudin', I prefer a grinder with a sharp knife to a food processor. Quick as the processor is, it chops unevenly and heats up the meat, giving the sausage a pasty texture. Preground meat is not recommended.

Depending on the leanness of the meat, an additional 30-50% fat - pork fatback, or leaf lard, beef or lamb suet, and on occasion, poultry fat - is added to moisten, tenderize and bind the sausage.

Every herb or spice finds itself in the middle of these mixtures at one time or another, but a blend of white peppercorns, cloves, nutmeg, ginger or cinnamon appears so regularly, that connoisseurs mix up their own secret proportions.

Pork casings are the most practical for all but large, country-style sausages, which require the thicker beef casings.

Stick with half dolls (7-1/2 yds). enough for ten pounds of meat. Anything larger is difficult to handle. Packed in salt, natural casings last at least a year in the refrigerator. You can usually obtain casings from your local butcher.

Hope this has contained some useable info for all.

* OLX 2.1 TD * Despite the high cost of living, it remains popular,

```
* Origin: The Desert Reef >(;} * Tucson Az * V34 * 520 624 6386 (1:300/507)
```

Msg : 1 of 127 +2

1:300/507

To : ALL

[illegible]

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Hope this has contained some useable info for all.

Peace/bye

* OLY 2.1 TD * Time exists so that everything doesn't happen at once!!

* OLX 2.1 TD * Assumption is the Mother of all screw-ups

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--- GOMail v2.0 [94-0145]

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* Origin: The Desert Reef >(;} * Tucson Az * V34 * 520 624 6386 (1:300/507)
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Ä [21] Fidonet: HOME_COOKING (1:352/111) ÄAAAAAAAAAAAAAAAAAAAAAAAAAAAAA HOME_COOKING Ä

Msg : 100 of 157 +101

From : Sharon Stevens

1:3404/155

Sat 07 Oct 95 11:30

To : Sue Tolene

Subj : *CR* Sausage #1

[illegible]

In a note to Bobbie, you said...

ST>Re: Homemade Sausage

ST>Here is something else I missed..... would you mind reposting? Please?

Hi Sue... managed to grab those two also.. here ya go.. 8-}

-Begin Recipe Export- QBook version 1.00.14

Title: Making Sausage

Keywords: Sausage, homemade

The Mixture:

1. Trim meat & fat off all gristle and connective tissue.
2. Cut meat into long, narrow strips; freeze for about 30 min. before grinding.
3. In an electric grinder, allow fat and meat to feed through with very little assistance from the wooden tamper.
4. Grind a bit of fat first to grease the grinder; finish grinding with a piece of bread to remove last bits of meat.
5. After mixture is ground, stir it over ice, or refrigerate it for about an hour to make it easier to handle.

The Casing:

1. You will need about 2 yards of casing for each of the recipes.
2. Wash casing to rid it of salt by slipping one end over the faucet and running warm water through it.
3. Cut into manageable lengths, about 2ft. If there are holes in casing, tie them closed or cut them off.
4. Soak in tepid water for about 1 hr.
5. Wring out the casing before filling it.

Filling the Casing:

1. Attach stuffing horn to grinder.
2. Place one end of prepared casing over the horn. Gradually push all of the casing onto the horn, leaving a 2 inch overlap below the horn. Tie a knot in this overlapping end.
3. With your right hand, feed ground mixture into grinder, a bit at a time.
4. Anchor casing on top of the horn with your left thumb, allowing

casing to unroll as mixture is extruded.

5. Stop filling process occasionally to mold meat into casing. Pierce any air bubbles with a needle.
6. Do not pack too full, or it will burst as the filling expands during cooking.
7. After casing has been filled, remove it, with the horn still attached to one end, from the machine.
8. Push any remaining sausage through horn with a spoon handle.
9. Take off horn and knot casing
10. Leftover casing can be repacked with coarse salt and refrigerated.

Dividing into Links:

1. Knot three-inch pieces of string around sausage at equally spaced intervals, or twist one measured link clockwise, and the next one counterclockwise so they don't unwind.
2. For individual sausages, compress meat so there is one-half inch of empty casing between links. Tie a knot at each end of the space and cut between.
3. Divide and cut sausages as you go.
4. The tighter sausages are tied, the more they curve.

Drying:

To develop their flavor, hang sausages to dry for 12-24 hours on a hanger or pasta rack in a cool spot. They can also be dried on a rack in the refrigerator.

Cooking:

Sausages are toughened and dried out by overcooking. For juiciest presentation, poach them gently in water, stock, wine or beer. Test for doneness when a sample slice reveals they are brown through, or a meat thermometer reads 165F, or their juices run clear when pricked.

How_To_Make_Venison_Sausage_2004.txt

Keeping:

To keep leftover sausages plump, place them in cold water while they are still warm. Let cool in water. Uncooked sausages will keep for three days in the refrigerator, or up to 3 months in the freezer.

Shared by: Bobbie Kopf, Oct/95.

-End Recipe Export- Chipped from the bottom of Sharon's Igloo ^^oo^^

* SLMR 2.1a * Happiness is: Watching a snowplow cover up a police car!

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--- Maximus 2.02

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* Origin: Life in The FAT Lane, Quesnel, BC (604) 992-2781 (1:3404/155)

Ä [21] Fidonet: HOME_COOKING (1:352/111) ÄAAAAAAAAAAAAAAAAAAAAAAAAÄ HOME_COOKING Ä
Msg : 101 of 157 -100
From : Sharon Stevens 1:3404/155 Sat 07 Oct 95 11:31
To : Sue Tolene
Subj : *CR* Sausage #2

[illegible]

-Begin Recipe Export- QBook version 1.00.14

Title: Making Sausage, Hints

Keywords: Sausage, homemade, hints

Sausages are basic mixtures of meat, fat, spices and liquid. You can utilize cheaper and tougher cuts -- beef round, chuck or brisket, pork shoulder, or rib (blade) end of the loin, lamb shoulder and veal shoulder or breast, because they will be tenderized by grinding

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How_To_Make_Venison_Sausage_2004.txt

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Shared by: Bobbie Kopf, Oct/95.

-End Recipe Export- Chipped from the bottom of Sharon's Igloo ^^oo^^

* SLMR 2.1a * Not now... I have to go mow the laundry...

--- Maximus 2.02

* Origin: Life in The FAT Lane, Quesnel, BC (604) 992-2781 (1:3404/155)