

Venison Sausage 2

3 lb Venison	1 † Onion Powder
2 lb Pork Belly	1 † Paprika
2 T Kosher Salt	1/2 † Cayenne Pepper
2 † Black Pepper (ground)	1/4 C Ice Water
1 † Mustard Seed	1 T Earl Grey Moonlight Tea (ground)
1 † Garlic Powder	15 ft Hog Casings

PREPARE THE MEAT: Cut the venison and pork belly into small pieces.

MIX THE SPICES: Combine salt, black pepper, mustard seed, garlic powder, onion powder, paprika, cayenne pepper, and ground Earl Grey Moonlight Tea with the meat.

GRIND THE MEAT: Grind the seasoned meat using a coarse grinder.

ADD LIQUID: Mix in the ice water.

STUFF THE SAUSAGE: Stuff the mixture into hog casings and twist into links.

COOK THE SAUSAGES: Grill or pan-fry the sausages until cooked through.

NOTE: To stuff the sausage into casings, first soak the casings in warm water for about 30 minutes. Rinse the inside of the casings by running water through them. Attach a sausage stuffer to your grinder or use a standalone stuffer. Slide one end of the casing onto the stuffer nozzle, leaving a few inches hanging off the end. Tie a knot at the end of the casing. Feed the sausage mixture into the stuffer and gently fill the casing, being careful not to overstuff. Twist the filled casing into links of your desired length.