

Venison Sausage 1

3 lb Venison	1/4 † Nutmeg (ground)
2 lb Pork Shoulder (fatty)	1/4 † Allspice (ground)
2 T Kosher Salt	1/4 † Red Pepper Flakes (optional)
2 † Black Pepper (ground)	1/4 C Ice Water
1 † Sage (ground)	1 T Pu-erh Dante Tea (ground)
1 † Thyme (ground)	15 feet Hog Casings
1 † Ginger (ground)	

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

MIX THE SPICES: Combine the salt, black pepper, sage, thyme, ginger, nutmeg, allspice, red pepper flakes (if using), and ground Pu-erh Dante 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.