Caveberry Farm Deer Pepperoni

**Ingredients:**

1. 2 pounds unseasoned sausage mix (about 70% ground venison & 30% pork butt)
2. 1 tablespoon MortonTender Quick
3. 1 teaspoon freshly ground black pepper
4. 1 teaspoon mustard seed
5. 1 teaspoon fennel seed, slightly crushed
6. 2 teaspoon red chile
7. 1 teaspoon crushed “chipotle” smoked Thai dragon/cayenne
8. 1/2 teaspoon anise seed
9. 1 teaspoon or 1 large clove crushed garlic

**Procedure:**

1. Combine all ingredients, mixing until thoroughly blended.
2. Divide mixture in half.
3. Shape each half into slender roll about 1-1/2 inch in diameter.
4. Wrap in plastic. Refrigerate overnight.
5. Unwrap rolls and place on broiler pan.
6. Bake at 325°F until a meat thermometer inserted in the center of a roll reads 160°F, 50 to 60 minutes.
7. Slice and freeze or use within a week