



**ONOWAY**  
FISH & GAME ASSOCIATION

## Smoked Trophy Sausages

- 20 pounds lean meat (again, use what you have available)
- 5 pounds pork or beef fat (I prefer pork fat as it doesn't overpower)
- 1 cup of salt
- ½ cup sugar
- 7 Tbsp. fresh-ground black pepper
- 8 Tbsp. garlic granules or powder
- 4 Tbsp. crushed chili peppers or cayenne (more or less to suit taste)
- 14 Tbsp. sweet paprika
- 2 Tbsp. ground mustard seed
- 3 Tbsp. coriander seed
- 3 tsp. ground cardamom
- about 12 to 15 yards of natural casings

### *Instructions:*

Cut the meat and fat into workable cubes and grind coarsely. Mix the remaining ingredients, except casings, and sprinkle over the meat. Mix by hand until well distributed. Re-grind through a medium-sized sausage plate. Stuff into prepared casings, as above. Allow to cure under refrigeration for 24 hours. Put in the smokehouse and smoke according to your manual. Immediately after removing from the smoker, shower the sausages with cold water to cool them down. These sausages will keep indefinitely when hung at cool pantry temperature, but it is advisable to keep them under refrigeration for long-term storage.