

VENISON BREAKFAST SAUSAGE

Pat and Amber Casey

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**Feel free to contact Pat and Amber Casey for any questions you have regarding their recipes*

INGREDIENTS

- Cubed up wild game meat (as many pounds as you want)
- cubed up pork butt (enough to make a 50/50 blend with wild game)
- Mustard Seed
- Powdered Milk
- Walton's Excalibur MRT Sausage & Meatloaf Seasoning
- Water
- Grinder
- All natural sausage casings (optional)

INSTRUCTIONS

- Grind up 50/50 blend for however many pounds you would like to make.
- Once ground follow directions on Walton's Seasoning bottle for how much to use.
- With your meat in a bowl use the mustard seeds to cover the top of the meat and then mix in by hand.
- Add a dusting of powdered milk on the top layer.
- The remaining seasoning and water mix by hand until sticky. (You can add another sprinkling of mustard seed if desired.)
- Place plastic wrap over the bowl and let it sit in the refrigerator overnight.
- Next day take out the bowl and smell the meat. If you can't smell much of the seasoning and only smell meat then add a little more seasoning to the mixture and remix.



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- **At this point you can then make into ¼ lbs patties and I like to do about 4 at a time and wrap in plastic wrap then vacuum seal.**
- **If you have a sausage stuffer you can then make links to your preference.**

