

# Summer Sausage

## Venison Sausage

I get more questions about venison sausage than any other single sausage topic I can think of. I guess I shouldn't be surprised.

Every ethical hunter wants to make good use of any game that he is fortunate enough to bring home. Turning his (or her) hard earned harvest into sausage is one of the best ways to make sure that gets done.

It isn't any harder to make sausage from venison (or other game meat) than it is to make it from more common ingredients. You just have to keep a couple of things in mind.

Venison and most other game meat is much leaner than meat from domesticated, farm raised animals. You are going to have to compensate for that by adding fat (or high fat content meat) to your mixture. Lean steaks and roasts are great. Lean deer sausage just tastes dry and unappetizing.

Most sausage makers increase the fat content of their game sausage by adding enough pork shoulder and pork or beef fat to bring the fat content of the sausage mix up to around 20 percent.

Venison and other game meats are more strongly and distinctly flavored than their domestic counterparts.

That isn't a bad thing, but it does mean that you'll usually need to use more of your spices in deer sausage if you don't want them drowned out by the natural flavor of the meat.

Any sausage that you normally make from pork or beef (or other domestic meat) can be made with venison. I make fresh and smoked varieties of venison sausage every year.

## Easy Venison Summer Sausage

Here's a great venison summer sausage recipe that you can make right in the kitchen without resorting to a smoker.

Make sure that your venison is very lean and free of connective tissue before you grind it.

You can either grind lean cuts of beef along with the venison, or do like I often do and use lean pre-ground hamburger instead.

I served this at our last Super Bowl party, and it was so popular I had to refill the serving plate 3 times.

- **3 lbs venison**
- **2 lbs lean ground beef**
- **1 teaspoon granulated garlic or garlic powder**
- **3 tablespoons kosher salt**
- **1 tablespoon granulated onion or onion powder**
- **3 tablespoons coarse ground black pepper**
- **2 tablespoons paprika**
- **1 tablespoon whole mustard seed**
- **1 tablespoon liquid smoke (slightly more if you like it really smoky)**
- **1 teaspoon Prague Powder #1 or Instacure #1**
- **1 cup ice water**

1. Trim the venison, cut it into 1 inch cubes, and grind it through the fine (3/16") plate of your meat grinder.
2. Add the ground beef to the venison.
3. Combine the spices and cure in a small container and mix with the 1 cup of ice water and the liquid smoke.

4. Pour the spice and water combination into the ground meat and mix thoroughly for at least 2 minutes. Use your hands for mixing to assure even distribution.
5. Put the completed venison summer sausage mixture in a covered bowl and place it in the refrigerator for 1 to 3 days but at least over night.
6. After the venison sausage has cured in the refrigerator, take it out and form it into logs about 2 inches in diameter. Cover the sausage logs in aluminum foil (shiny side in), and puncture the aluminum foil in several places (small holes) to allow for drainage.
7. Place the foil covered rolls on a rack over a drip pan and bake in the oven for 1 1/2 hours at 350 degrees.
8. Take out the sausage, remove the foil, soak up any remaining drippings by rolling in paper towels, rewrap in foil and allow to cool.

Once your venison sausage is cooled and firm you can slice it for sandwiches or snacking. If you plan to keep it more than a few days it is best to freeze it.

## Summer Sausage

- 21 lb. lean meat
- 4 lb. beef fat
- 6 cups water
- 5 1/4 cups dried milk
- 1/2 cup sugar
- 1 cup + 2 tablespoons salt
- 1/2 cup mustard seed
- 6 tablespoons pepper
- 2 1/2 tablespoons liquid smoke
- 2 tablespoons cure
- 1 tablespoon + 1 teaspoon sodium erythorbate

Grind meat and fat through a 1/2-inch plate.

Mix in all ingredients after dissolving liquid smoke, cure and sodium erythorbate in the water.

Stuff in artificial or natural casings.

Cook in the smokehouse at 185 degrees Fahrenheit until an internal temperature of 152 degrees Fahrenheit is reached.

Shower with water to a temperature of 90 degrees Fahrenheit and allow to hang at room temperature for about 1 hour before refrigeration.

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- 5 pounds ground beef (not extra lean, it doesn't work)
- 5 teaspoons Morton's tender quick salt (curing salt)
- 3-1/2 teaspoons mustard seed
- 2-1/2 teaspoons coarse ground black pepper
- 1/2 teaspoon garlic salt
- 2 teaspoons hickory smoke salt
- 1 teaspoon Accent (optional)

Mix together by hand with 1 cup water. Refrigerate 24 hours, mixing 2 times during this time Form into 5 rolls 2-2/1 - 3-inches in diameter (the length of your broiler pan) Grease pan lightly. Bake at 200 degrees for 4-5 hours, or until meat thermometer reads 160-170 degrees. Wrap in foil, put in plastic bags for freezer storage. Take out an hour before serving.  
Excellent as gifts or as hors d'oeuvres.

## Summer Sausage

2 lb.. hamburger (1.5 lb. venison and .5 lb.. fat hamburger)  
1 cup water  
1.5 teaspoons liquid smoke  
1.5 teaspoons garlic powder  
1 Tablespoon mustard seed  
1 Tablespoon peppercorns (optional)  
1 teaspoon seasoned salt  
3 Tablespoons salt (tender quick preferred - regular OK)

Mix together all ingredients. Roll in short rolls. Wrap in aluminum foil (shiny side in). Refrigerate for 24 hours. Leave in foil and cook for 1 hour and 10 minutes at 350 degrees F.. The last 15 minutes, open and remove foil.  
Cook on cooking rack.

If fat hamburger is not available, increase the proportion of regular hamburger. Ask your butcher. Regular hamburger is considered 70 % to 80 % lean.

## Homemade Summer Sausage

"A great but easy recipe to use up extra ground venison, elk, moose or beef. It can be multiplied easily and freezes very well. Serve on crackers with cheese and a great mustard sauce."

Ingredients:

2 pounds ground beef  
3/4 cup water  
1/2 teaspoon garlic powder 2 tablespoons curing salt  
1 tablespoon liquid smoke flavoring  
1 tablespoon mustard seed

Directions:

1. In a large bowl, mix together the ground beef and water until well blended. Season with garlic powder, curing salt, liquid smoke and mustard seed, and mix thoroughly. It is best to use your hands for this - like meatloaf. Form the mixture into two rolls, and wrap with aluminum foil. Refrigerate for 24 hours.
2. Preheat the oven to 350 degrees F (175 degrees C). Remove foil from the beef, and poke holes in the bottom of the rolls. Place them on a roasting rack in a shallow roasting pan to catch the drippings.
3. Bake for 1 hour in the preheated oven. Cool, then wrap in plastic or foil, and refrigerate until cold before slicing.

## **Easy way to make summer sausage at home**

You don't have to have a Southern heritage to enjoy homemade summer sausage but making summer sausage is a down home Southern tradition. If you don't know what summer sausage is, it's a home made sausage that is a little like commercial smoked sausage or the kind of sausage folks buy from Hickory Farms around the holiday season to slice and eat on crackers.

This recipe was originally designed to be used with ground venison (deer) which is natural since many Southern men are avid hunters but it also works just fine with ground beef from the supermarket.

Here are the ingredients needed to make summer sausage:

- 2 pounds ground venison or lean ground beef (ground round is good)
- 1 cup cold water
- 2 tablespoons Tender Quick (this product is found in the seasoning aisle at the supermarket and will last you a long, long time)
- 1 1/2 teaspoons liquid smoke
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 2 Jalapeno peppers chopped very fine (leave out if you don't care for the spicy flavor)

Combine all ingredients together in a large mixing bowl and blend very, very well. Shape meat mixture into three thin, long loaves - something like an ear of corn. Wrap each loaf with foil and wrap very tight. Refrigerate these for at least twenty-four hours so that the meat can "season".

After twenty-four hours or more, line the loaves on a wire or broiler rack with drip pan. Preheat oven to 300 degrees.

Poke small holes (using a fork) in each loaf and bake for 30 minutes.

Remove from oven and unwrap loaves (with care - they will be HOT) then bake uncovered on the same pan for 45 minutes to 1 hour.

Cool and refrigerate. Serve sliced thin on crackers, toast, with cheese, etc.

You can also double the recipe to make more and once the sausages have cooled, they can be frozen to use later.

This is very simple and the result is excellent, as good as any summer sausage you can buy in a store. Try it - you'll like it!

## **Ground Beef Summer Sausage**

- 2 Lb. ground beef
- 4 Tbsp. Morton Tender Quick salt
- 1/4 Tsp. garlic powder
- 1/4 Tsp. coriander seed
- 1/4 Tsp. basil leaves
- 2 Tbsp. liquid smoke
- 1 C. water
- 1/4 Tsp. ground pepper
- 1/4 Tsp. mustard seed
- 1/4 Tsp. nutmeg

Mix all ingredients together and form into 2 rolls, 2 inches in diameter (makes 4 rolls). Seal roll in aluminum foil and refrigerate 24 hours. Bake 1 hour and 15 minutes in foil at 350 degrees in broiler pan. Open the foil and drain. When cool, wrap in plastic wrap and refrigerate.

## **How to make homemade Summer Sausage**

### Things You'll Need:

2 pounds lean ground beef  
or 1 pound beef and 1 pound venison  
1 teaspoon ground black pepper  
1 teaspoon whole mustard seed  
1 teaspoon garlic powder  
2 teaspoons liquid hickory smoke  
2 rounded teaspoons Morton's Quick Curing Salt

### Instructions

Step 1 Day 1-In large bowl, mix all well.  
Cover and keep in refrigerator.

Step 2 For the next 3 days mix all well.  
Cover and return to refrigerator.

Step 3 5th day evenly divide sausage mix and form into logs, place on pan with rack.  
Cook in oven at 150 degrees for 8 to 9 hours. Cool. Ready to eat or freeze.

### Tips & Warnings

Be sure to mix sausage well each day. Good to have on hand for a snack with cheese and crackers.  
Good stored in refrigerator for 3 weeks, in freezer for 4 months. If your oven only goes down to 170 degrees just cut down on cooking time.