

## "Stray Bullet" Italian Style Deer Sausage (Smoked "Cooked n' Cured" Grilling Sausage) (Chuckwagon)

This recipe is for a large batch of sausages... 25 lbs! Always use pork fat in making venison sausage - a minimum of 20% pork butt (with its fat) is needed, but 30% pork butt (with its fat) is better yet and it still gives the deer a wonderful flavor and a nice balance. This Italian style deer sausage is hard to beat.

- 15 pounds venison (all fat and tallow removed)
- 8 pounds pork shoulder (butt) (use the fat but no skin)
- 2 pounds pork fatback
- 5 level teaspoons Cure #1
- 2 cups soy protein concentrate
- 150 grams kosher salt
- 75 grams paprika
- 20 grams cayenne pepper
- 75 grams oregano
- 75 grams fresh garlic
- 75 grams dehydrated onion
- 75 grams whole fennel seed
- 75 grams crushed coriander
- 75 grams freshly ground (coarse grind) black pepper
- 75 grams red pepper flakes
- 500 ml of ice cold water
- 500 ml of port wine (optional) or another dry RED wine. No fruity wines.

Place the grinder knife and plate into the freezer while you separate the fat from the lean meat. Using a sharp knife, cut all the fat into smaller diced pieces (for the grinder), then freeze the fat. Cut the meat into 1-1/2" cubes and place it into the freezer until it nearly freezes. Grind the nearly-frozen meat using the 3/8" plate and the frozen pork fat using a 3/16" plate. Work in small batches and do not allow the fat to smear. Place the ground fat back into the freezer. Mix the Instacure #1 with a little water for uniform distribution and add it to the meat. Add the soy protein to the meat and distribute it with your hands. Add the remaining herbs and spices with a little water, then knead and mix the meat to develop the primary bind. When it becomes "sticky", add the frozen fat to the mixture, folding it evenly throughout the mixture with your hands.

Stuff the sausage into 38 – 42 mm. hog casings and twist into links. Hang the links at room temperature until they are dry to the touch. Place the sausages into a preheated 130°F. (54°C.) smokehouse for an hour introducing hickory smoke. Raise the smokehouse temperature a few degrees every 20 minutes until it reaches 150° F. (66°C.). Continue to smoke the sausages at this temperature until they start to bloom in about an hour. (At this point, the sausages may be removed to a 170° F. (77° C.) poaching solution for final cooking without smoke if desired.) If the sausages are to be cooked in the smokehouse, discontinue the smoke but raise the smokehouse temperature, once more... just a few degrees every 20 minutes, until the smokehouse temperature reaches 165°F. (74°C.). Hold this temperature until the internal meat temperature (IMT) reaches 150° F. (66°C.). This will require a little time. Don't rush the process. If the fat "breaks" (becoming liquid), the sausages will be ruined. Be patient. Finally, remove the sausages and shower them with cold water until the IMT drops to less than 90°F. (32°C.). Refrigerate the sausages overnight before using them. Grill the sausages in hickory smoke and keep them warm in a "beer bath" atop the grill.

Best Wishes,  
Chuckwagon