

Venison Sticks By Gray Goat

<http://sausageswestforum.com/2-sausages-at-home-fresh-cooked-cured/comment-page-9/#comments>

http://s864.photobucket.com/user/wayners692/media/BBQ/Pepperoni%20and%20Venison%20Osticks/DSC_0041.jpg.html



- 3lbs / 1360 grams venison
- 2lbs / 900 grams pork back fat or fatty pork
- 2 ounces / 56 grams salt
- 1 teaspoon / 7 grams cure #1
- 1 tablespoon / 16 grams black pepper
- 4 garlic cloves minced (**see note**)
- 2 tablespoons / 16 grams mustard seeds, toasted and ground (**see note**)
- 1 teaspoon / 2 grams fresh nutmeg
- 1 teaspoon / 2 grams ground cardamom (**see note**)
- 1 teaspoon / 2 grams coriander seeds, toasted and ground
- 1 teaspoon Red pepper flakes
- 20 feet sheep casings or 19 mm collagen

I forgot to edit the recipe before I did the copy/paste. I would cut the amount of mustard and cardamom in half. The "note" for the garlic is just to use CW's tip of cooking the garlic in a small amount of salt water and olive oil and then puree and add to meat mix