



Bulk Venison Breakfast Sausage

Savannah · 30/09/2024



Prep Time

64

Difficult

Medium

Servings

8 1-pound packages

Description

This venison sausage recipe is something we make every year as my husband is an avid hunter. We add pork to the venison because the venison has such a low fat content. For the pork we get really fatty-looking roast ground at our grocery store.

Ingredients

— - 6 pounds ground venison - 2 pounds ground pork - ¼ cup sugar-based curing mixture (such as Morton® Tender Quick®) - ¼ cup packed brown sugar - 3 tablespoons dried sage - 1 tablespoon crushed red pepper flakes - 1 tablespoon fresh-ground black pepper

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Place venison and pork in a very large bowl or plastic tub; sprinkle with curing mixture
2. sugar
3. sage
4. red pepper flakes
5. and black pepper. Mix well until evenly combined. Dotdash Meredith Food Studios Dotdash Meredith Food Studios Divide into 1-pound portions and freeze. Dotdash Meredith Food Studios Recipe Tip When working with large quantities of sausage
6. it's a good idea to cook a small piece to ensure the seasoning is exactly how you like it.