

Venison Cheddar Jalapeño Summer Sausage

Savannah · 30/09/2024



Prep Time

1 day

Difficult

Medium

Servings

1 day 2 hrs

Description

This venison summer sausage recipe is a nice change Cheddar and jalapeños add a spicy kick that is sure to please We serve this at the Beast Feasts an annual gathering we host where all the dishes are from wild game This recipe works well with beef as well

Ingredients

- - 1 cup cold water - 3 tablespoons sugar-based curing mixture (such as Morton® Tender Quick®) - 2 teaspoons liquid smoke flavoring - 2 teaspoons mustard seed - 1 teaspoon garlic powder - 1 teaspoon coarse ground black pepper - 3 pounds lean ground venison - 1 cup shredded Cheddar cheese - 2 jalapeno peppers
- seeded and minced

Instructions

1. Stir cold water
2. curing mixture
3. liquid smoke
4. mustard seed
5. garlic powder
6. and black pepper in a large bowl until curing mixture is dissolved. Mix in venison
7. Cheddar cheese
8. and jalapeño peppers until evenly blended and somewhat sticky
9. about 3 minutes. Divide mixture in half
10. then roll each half into 2-inch-thick logs. Wrap each log tightly with aluminum foil and refrigerate for 24 hours. Preheat the oven to 300 degrees F (150 degrees C). Line a baking sheet with aluminum foil. Remove foil from sausage logs and place them onto the prepared baking sheet. Bake in the preheated oven until an instant-read thermometer inserted into the center of sausages reads at least 160 degrees F (72 degrees C)
11. 1 1/2 to 2 hours. Cool sausages on a rack to room temperature. Dab occasionally with a paper towel to absorb excess grease. Slice thinly to serve.