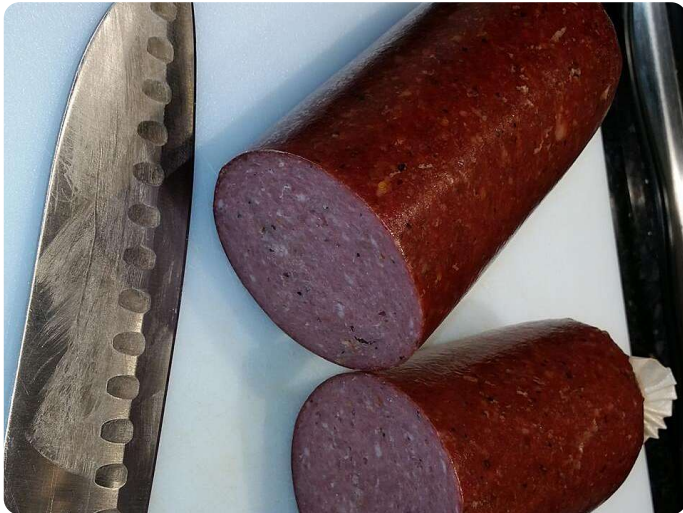




Deer Bologna

Savannah · 30/09/2024



Prep Time

1 day

Difficult

Medium

Servings

1 day 4 hrs

Description

Homemade deer bologna transforms ground venison into a rich spicysmoky savory treat Thinly slice for sandwiches serve it as part of a charcuterie board or enjoy by itself

Ingredients

— - 2 cups sugar-based curing mixture (such as Morton® Tender Quick®) - 3 cups firmly packed brown sugar - 2 tablespoons monosodium glutamate (MSG) - 2 teaspoons ground mace - 2 teaspoons mustard powder - 6 tablespoons coarse ground black pepper - 6 tablespoons crushed red pepper flakes - $\frac{1}{4}$ cup garlic powder - 40 pounds ground venison - 16 fluid ounces liquid smoke - 1 $\frac{1}{2}$ to 1 $\frac{3}{4}$ 1 $\frac{1}{2}$ to 1 $\frac{3}{4}$ inch beef rounds casings - $\frac{1}{2}$ hank (twine) (twine)

Instructions

1. Stir together curing mixture
2. sugar
3. MSG
4. mace
5. mustard
6. ground black pepper
7. red pepper flakes
8. and garlic powder. Sprinkle over venison in a large mixing tub. Mix spices into meat
9. then add liquid smoke. Mix by hand for several minutes until well combined. Place into a non-reactive (glass or plastic) container
10. cover
11. and refrigerate for 24 hours. Prepare casings according to note below. To stuff
12. cut off a 2-foot (60-centimeter) piece of casing
13. pinch out water
14. and tie a knot at one end. Using a sausage stuffer or large funnel
15. fill casing with meat mixture to within 4 inches of the end. Tie open end close to meat
16. so bologna is firm. Tie the two ends together to form a circle. Repeat with remaining casings. Preheat the oven to 225 degrees F (110 degrees C). Bake bologna in the preheated oven until it reaches an internal temperature of 180 degrees F (82 degrees C)
17. about 2 hours. Once cooked
18. let cool
19. then refrigerate until cold. To serve
20. cut through the casing lengthwise. Peel casing off and discard. Slice bologna into thin slices. Bologna may be kept tightly wrapped in the freezer. Defrost the bologna in the refrigerator before serving. A Note on Preparing Casings Casings are purchased packed either in a salty brine or in moist salt. They must be rinsed inside and out
21. and soaked overnight before using. To rinse the outside
22. place the casings in a colander under 90 degrees F (32 degrees C) running water
23. and rinse for 2 to 3 minutes until all traces of salt are gone. The casings may also be rinsed in a large bowl of 90 degrees F (32 degrees C) water. Drain and replace the water 4 or 5 times until all the salt is gone. To rinse the inside
24. place the casings in a colander in the sink. Run a stream of 90 degrees F (32 degrees C) water into the sink. Find an end of one of the casings
25. hold it open under the running water
26. and fill with 8 to 10 inches of water. Gently lift the casing out of the colander
27. allowing the water to run all the way through
28. and empty out the end. Repeat twice more and set aside. Repeat with the remaining casings. After the casings have been rinsed
29. they must be soaked overnight or for at least two hours. Place the rinsed casings into a bowl filled with 90 degrees F (32 degrees C) water and refrigerate overnight. Drain off the cold water and replace with fresh
30. 90 degrees F (32 degrees C) water. Allow to stand at room temperature for two hours before stuffing.