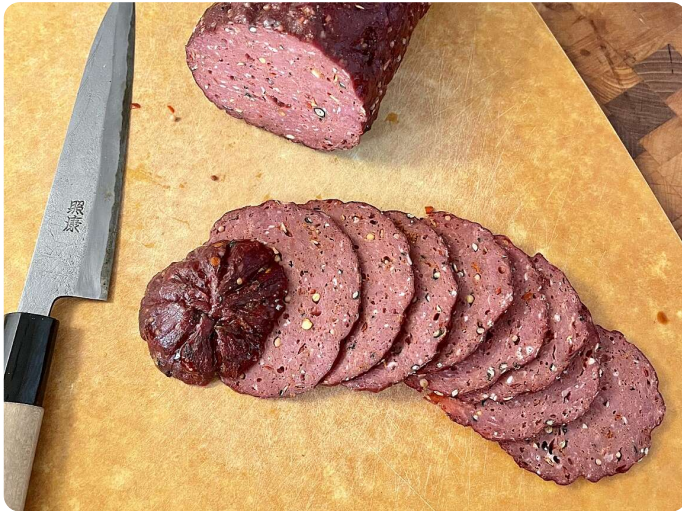




Venison Salami

Savannah · 30/09/2024



Prep Time

2 days 1 hr

Difficult

Medium

Servings

2 days 6 hrs 45 mins

Description

This is my grandmothers recipe for homemade salami you can use ground beef also if you dont have any venison around Its worth the effort to make it

Ingredients

— - 5 pounds ground venison - 2 ½ tablespoons sugar-based curing mixture (such as Morton® Quick Cure®) - 2 tablespoons white sugar - 3 tablespoons cracked peppercorns - 4 teaspoons mustard seed - 2 teaspoons ground black pepper - 2 teaspoons garlic powder - 2 teaspoons onion powder - 2 teaspoons hickory-flavored liquid smoke - 1 ½ teaspoons salt

Instructions

1. Place ground venison in a large plastic bowl or bucket. Add the curing mixture
2. sugar
3. peppercorns
4. mustard seed
5. ground pepper
6. garlic powder
7. onion powder
8. liquid smoke
9. and salt. Mix well
10. then cover tightly and refrigerate for 24 hours. On the second day
11. mix thoroughly
12. kneading as you would bread for 2 to 3 minutes. Re-cover and refrigerate for another 24 hours. On the third day
13. mix and knead the mixture again for another 2 to 3 minutes. Refrigerate for 1 hour. Preheat oven to 250 degrees F (120 degrees C). Shape mixture into 2 or 3 round logs
14. about 4-inches in diameter. Place on a lightly oiled baking tray and bake in preheated oven for five hours
15. turning halfway through
16. until the internal temperature reaches 160 degrees F (70 degrees C). Cool and then refrigerate overnight before slicing and serving.