

All Sausage Recipes are Per 5 Pounds - lamb, duck, goose and any rich dark meat can be substituted for all or part of the venison in all of these. You can also make them all with 100% pork, if using wild pork cut in an 1/3rd to 1/2 the amount of domestic pork for fat content.

Deer Andouille Sausage

- 2 lbs Ground Deer Meat
- 1 lb Deer diced into 1/4 inch cubes
- 1 lb Fatty Pork (like butt roasts) chopped in 1/4 inch cubes
- 1 lb Fatty Pork (like butt roasts) ground
- 1 tsp of cayenne pepper (up to 2)
- 1 Tbsp paprika
- 1/4 cup chopped fresh garlic (NOT POWDER)
- 1/8 cup of fresh course ground black pepper
- 3 Tbsp salt (I prefer Himalayan pink salt, kosher salt or sea salt)
- 1 Tbsp of crushed red pepper
- 1 tbsp of fresh thyme leaves
- 3/4 teaspoon file powder
- 1 tbsp chili powder
- 1 tsp ground cumin
- 1 tsp of Morton's tender quick (optional for color mostly)

Mix meat and all ingredients well. Place in bowl and cover in refrigerator for 24 hours. Use stuffer to stuff casings with sausage mix.

Then cold smoke for 6-8 hours, then warm smoke at about 200 degrees for 1-1.5 hours.

Deer Jalapeno Sausage

- 3.5 lbs ground deer
- 1.5 lbs ground fatty pork
- 2 Tbps. sugar
- 3Tbps. salt (I prefer Himalayan pink salt, kosher salt or sea salt)
- 1 Tbps. fresh ground pepper
- 2 Tbps. paprika
- 1 Tsp all spice
- 1 Tsp ground nutmeg
- 2 Tbps. dry milk powder
- 1 cup finely diced jalapenos (seeded if you want to keep heat low)
- 1 Tbps. of ground chilpote pepper (smoked dry jalapeno) HIGHLY Optional
- 1 tsp of Morton's tender quick (optional for color mostly) – don't bother unless you plant to case and smoke it.

Mix meat and all ingredients well. Place in bowl and cover in refrigerator for 24 hours.

You can stuff and cold then hot smoke as for the andouille above. Or you can simply smoke this at 180-220 until cooked then freeze or store. Or just stuff it and use as a fresh sausage. Or you can forgo the stuffing and use simply as a ground sausage without smoking. It is outstanding all four ways.

Jacks Dead Simple Black Pepper Deer Sausage - Don't let the simplicity fool you.

- 4lbs ground deer meat
- 1 lbs ground fatty pork
- 3 Tbps. of each, salt, course ground pepper, dehydrated onions and cracked coriander (use a coffee grinder on and pulse coriander, you can do this with pepper too)
- ¼ cup of fresh chopped garlic
- 1/2 cup of beef or venison stock (rehydrates the onions, for best results put your onions in it for a few minutes before adding to the mix.

Mix meat and all ingredients well. Place in bowl and cover in refrigerator for 24 hours.

You can stuff and cold then hot smoke as for the andouille above. Or you can simply smoke this at 180-220 until cooked then freeze or store. Or you can forgo the stuffing and use simply as a ground sausage without smoking. It is outstanding all three ways.

Mix meat and all ingredients well. Place in bowl and cover in refrigerator for 24 hours.

You can stuff and cold then hot smoke as for the andouille above. Or you can simply smoke this at 180-220 until cooked then freeze or store. Or just stuff it and use as a fresh sausage. Or you can forgo the stuffing and use simply as a ground sausage without smoking. It is outstanding all 4 ways.

Deer Italian/Breakfast Sausage – Adapted from Chef Keith Snow's Basic Sausage Recipe

- 4 pounds of ground deer meat
- 1 pound ground pork
- 2 Tbps. fennel
- 1 Tbps. of crushed red pepper flakes (omit if you don't like it a little spicy or cut in half for lighter spice)
- 1 Tbps. salt (I prefer Himalayan pink salt, kosher salt or sea salt)
- 1 Tbps. of black pepper
- 1 Tbps. of Chef Keith's Northern Italian Seasoning ([Were to get his seasoning](#))
- ¼ cup of fresh chopped garlic
- 1 Tbps. of onion powder
- 20 finely chopped fresh sage leaves
- Optional – To bring out more of the Italian Character add the following
 - ¼ cup sugar
 - 1 additional Tbps. fennel
 - 10 fresh basil leaves
 - 1 Tbps. of crushed (not ground) dried rosemary
 - If you want to be totally authentic omit the sage but I like it personally

Mix meat and all ingredients well. Place in bowl and cover in refrigerator for 24 hours.

You can stuff use this as a fresh sausage. Neither version is really best to smoke but they are both good smoked. Or you can forgo the stuffing and use simply as ground sausage. This is my favorite two ways to make sausage and I almost never stuff these two versions. Frankly I hate stuffing sausage!