

Wild Game Sausage Making

Sausages are defined as chopped or ground meat that is blended with spices or other seasonings and stuffed in natural or manufactured casings. There are several different types of sausages, including fresh sausage, cooked smoked sausage, and dry or semi-dry sausage.



Recommendations for making sausage from game meats:

- Wash your hands with soap and water before working with meat, after changing tasks, and when finished.
- Start with clean equipment – sanitize surfaces with a solution of 1 tablespoon chlorine bleach per gallon of water or follow directions on container.
- Select only fresh, high quality meat and other ingredients (spice, cure, etc.)
- If using frozen meat, first thaw in refrigerator.
- Follow the recipe for the proper lean-to-fat ratio to ensure good texture and binding properties.
- Keep the temperature of the meat as cold as possible (below 40°F) during grinding and mixing.
- Mix the dry ingredients in water to dissolve the curing ingredients and allow for even distribution throughout the product during grind.
- If you have the grinding equipment, coarse-grind the meat, then add the rest of the ingredients and regrind.
- If stuffing sausage, choose only high-quality hog casings that have been salted.
- Soak casings in clean water 30 minutes before use, and rinse them in cold water to remove excess salt.
- Wash grinding and stuffing equipment with hot soapy water. Then sanitize with solution of 1 tablespoon chlorine bleach per gallon of water when done or 1 teaspoon chlorine bleach per quart of water.

- Use food thermometers to ensure cooked sausage products have reached proper internal temperature of 160°F.

Venison Summer Sausage

Note: Sausage is quite spicy. If you like less spice, cut down proportions of spices.

15 pounds venison
 10 pounds pork trimmings (5 pounds lean trimmings, 5 pounds fat trimmings)
 7 ounces (2/3 cup) salt
 1 ounce (2 tablespoons) commercial cure
 1 ounce (2 tablespoons) mustard seed
 3 ounces (1/2 cup) pepper
 3 ounces (1/2 cup) sugar
 1/2 ounce (3 tablespoons) marjoram

Directions:

1. Mix salt and cure with coarsely ground venison and pork trimmings. (Cure is optional. It is used to develop the characteristic pink color, improve flavor and inhibit the growth of clostridium botulinum.)
2. Pack in shallow pan and place in refrigerator for 3 to 5 days.
3. Then add rest of ingredients and mix well.
4. Smoke sausage until internal temperature reaches 160°F.

Smoked Sausage

Stuff prepared sausage into 3-inch diameter fibrous casings and smoke at 140°F for 1 hour, and at 180°F until internal temperature reaches 160°F (insert a meat thermometer in the thickest part of the sausage). Remove from smokehouse and spray with hot water for 15 to 30 seconds. Follow with cold spray or place in ice water to cool down rapidly. Refrigerate at 40°F or freeze.

Venison Bologna

10 pounds ground venison
 1 pound hamburger
 1/2 cup Morton's Tender Quick Salt
 2 1/2 cups vegetable oil
 5 teaspoons garlic powder
 2 teaspoons hickory smoke salt
 2 teaspoons onion powder
 4 teaspoons black pepper
 5 teaspoons Liquid Smoke
 1 tablespoon hot pepper sauce
 2 envelopes Lipton beefy onion soup mix

Directions:

Mix ingredients well. Use casing or shape into logs approximately 1 1/2 inches in diameter. Wrap in foil. Bake in 350°F oven for approximately 1 hour or until internal temperature reaches 160°F.

Source:

Adapted from Penn State, College of Agricultural Science, Agricultural Research Cooperative Extension 2002. *Proper Processing of Wild Game and Fish*

Prepared by Suzanne Driessen and Roselyn Biermaier, Regional Extension Educators. Reviewed by Carolyn Thomas, University of Minnesota Food Safety Education Specialist.

Updated October 2003, January 2008