

Venison Sausage - Breakfast

Sausage

Recipe file: Venison

8 ounces salt
4 ounces sugar
2 ounces fine black pepper
2 ounces whole fennel seed
3/4 ounce whole anise seed
1/8 ounce cracked red pepper

Recipe is for 30 pounds of sausage, 15 pounds venison and 15 pounds of either pork butt or ground round depending of desired flavor. Pork tends to stay longer in freezer but ground round provides nice flavor for grills and cooks faster.

Mix ingredients and thoroughly mix throughout the meat. let stand overnight in refrigerator to allow spices to flavor meat. Preference is to make patties using tupperware style patty maker. Place waxed paper between patties to insure that they do not stick together. Freeze immediately in freezer paper. Place 4 patties per package for ease of use.