



WILD GAME SAUSAGE MAKING INFORMATION SHEET

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TO MAKE FRESH SAUSAGE YOU NEED:

- A meat grinder (hand or electric).
- A few accessories, which would include a stuffing horn, a grinding knife, and a couple of grinding plates.
- A scale for weighing the meat and ingredients. (A bathroom or kitchen scale will do.)
- Casings or bags
- Pork trimmings, butts or shoulders
- Seasonings
- Your game meat

The first thing in making good sausage is to take care of your meat, keep it clean and keep it cold. Next bone out the meat you choose for putting into sausage (it will surprise you how much sausage meat you can get from the neck and rib areas if you try). After boning the meat, keep it cold or frozen until you are ready to make sausage. Add pork for flavor and to provide some fat to the lean game meat. What kind of pork or how much pork to add, you ask? That would depend on how you want your sausage to cook up, how lean your game meat is, what type of game meat and type of pork you are using.

Game meat is very usually very lean. Pork can be almost all fat (trimmings) or lean with fat (pork butts or shoulders).

Remember that you want to end up with a total lean-to fat ratio of 75-80% lean and 20-25% fat.

It is not the ratio of game meat to domestic meat that is important but the ratio of lean to fat.

Here are some guidelines for Venison or Elk:

1. Using a ratio of 50% game meat with 50% pork butts or pork shoulders will give you a high-quality sausage with a pork influence.
2. Using a ratio of 75% game meat with 25% pork trimmings will give the game meat some pork flavor and bind it when cooking, without removing the venison taste. **There is a difference in Pork Trimmings.** They can vary from 90% fat – 10% lean to 50% fat – 50% lean. Consider this when mixing with your game meat. Our choice is to use 75% game with 25% pork trimmings that are 90% fat – 10% lean.
3. You can use wild hog for the pork if you have it or use your wild hog to make 100% pork sausage. Sausage made from all wild hog will not have the fat content nor will it taste the same as sausage made with domestic pork.

Pick the ratio you want, weigh out the game and pork then make the first grind using a ****3/8"** or larger grinding plate

**** If you intend to stuff off the grinder using a stuffing tube
you need to make the first grind through a 2 or 3-hole kidney plate.**

We recommend you start by making small batches, assigning each batch a number and carefully logging down everything you do in making each batch. Later, as you eat the sausage you can look back at that batch in your log and adjust the

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next batch for any changes you might need or want to make. (too hot, not hot enough, too much sage, etc). Since most premixed seasonings come packaged for a certain amount of meat, read the label to determine the amount of seasoning needed for your batch of meat. You will find it easier to use premixed seasoning than trying to buy, store and weigh out each ingredient. Mix your seasonings with water and pour over the meat that you have ground thru a 3/8" or larger plate. After mixing thoroughly, regrind using the 3/16" grinding plate. As you regrind, use the stuffing horn to put the sausage into the casing (for links) or bags (for pan sausage). You can make sausage rope style and cut it into smaller pieces later. You can also make links as you go, leaving 6" unfilled casing between each link, then cut the casing and tie the links. Or you may pinch the casing at fixed intervals (creating a void) and twist every other link to create the links. After stuffing the sausage, wrap with freezer paper, vacuum pack or put in freezer bags before storing in the freezer.

TO MAKE SMOKED SAUSAGE YOU NEED:

- The fresh sausage items listed for fresh sausage. (See above)
- Cure – use 1 oz. for every 25 lbs. of meat or 1 LEVEL teaspoon for 5 lb. of meat if making small batches.
- Smokehouse -You will need a smokehouse of some sort; you can use an underground pit, 55-gallon drums, old refrigerators, wooden buildings, and backyard pits, so use your imagination. A heat source can be a hotplate, your BBQ pit, a gas burner, etc.
- Heat source • Thermometer

Cold Smoking and **Smoke Cooking** – the difference being the temperature used and the method used to generate the smoke.

Cold Smoking is generating the smoke outside the smokehouse and "piping" it in. There is no heat being generated inside the smokehouse, the smoke arrives cold and is used to flavor as well as help preserve the meat. The finished product is uncooked. You may leave it under the cold smoke until you get the amount of smoke you desire. Whether you choose to cold smoke or smoke cook you must add cure with the seasoning to prevent your meat from spoiling.

Smoke Cooking is having the heat source inside the smokehouse. This heat source provides enough heat to heat the smokehouse (cooking the product) as well as producing the smoke. Smoke cooking recipes will never call for smokehouse temperatures above 185-190°F. Most start at about 130°F and call for increases over time to the 185-190°F temperature. A fully cooked smoked product reaches an internal temperature of 152-155° F. (for most sausages). Whether you choose to cold smoke or smoke cook you must add cure with the seasoning to prevent your meat from spoiling.

Remember this about cures. They protect meat from spoiling while being processed at low temperatures over a prolonged time. Meat starts to spoil (bacteria grows rapidly) when the internal temperature reaches 40° F and bacteria continue to grow rapidly (spoil) until the internal temperature reaches 140° F. At this temperature it starts to cook. Meat

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without cures will spoil if left too long in this temperature range, between 40 -140° F. Even if is cold outdoors it won't be as cold inside the smokehouse and that's where the meat is.

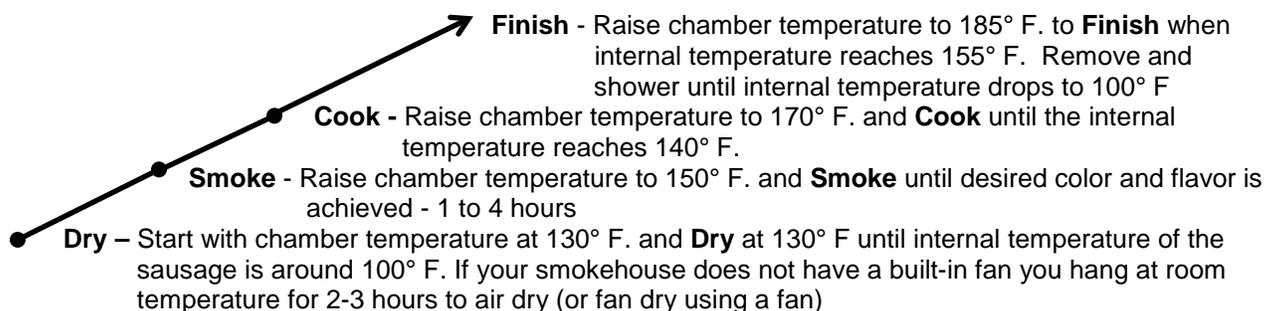
Drying and moisturizing: After you stuff the sausage let it hang until the internal temperature approaches room temperature or place the sausage into a smokehouse, preheated to about 130°F. Once the sausage is in the smokehouse the casing should be dry to the point of being tacky **before** smoke is applied. This usually occurs when the internal temperature of the sausage reaches about 100°F. If smoke is applied beforehand, it will penetrate the casing and deposit on the meat surface, giving the sausage a pale, dry look. The idea is to decrease the moisture on the casing surface, allowing the smoke to adhere, before starting the smoke.

Smoking: Add your smoke at this time; raise the smokehouse temperature to 150° F and let smoke for 1 to 4 hours. The longer you smoke the meat the stronger the smoke taste will be. For an uncooked but smoked flavored product, remove from smoke house at this point, package and store in a cooler at a temperature of less than 38° F. or package and freeze.

Cooking: When the smoking stage is finished, raise the smokehouse temperature to 170° F &; continue to cook until the internal temperature of the sausage is 140° F.

Finishing: Raise the temp. to 185° F & process until the sausage has reached an internal temperature of 155° F, Remove from the smokehouse and shower with cool water until the internal temperature has dropped to 100° F or lower. This will reduce shriveling and shrinkage and remove any smoke residue from the sausage. Let sausage hang at room temperature for 1-2 hours, this will allow the sausage to finish blooming. (Develop color).

Use the chart below as a guide to smoke cook most sausage. Most processors use these stages to make a fully cooked product. For an uncooked product omit the Cooking and Finish stages. Uncooked sausage must be grilled, fried, steamed or par boiled before using.



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