

Venison Kielbasa

U.S.	Ingredient	Metric	Percent
3½ lb.	Venison or Elk	1600.0 g	63.48
1½ lb.	Pork fat	680.0 g	26.98
5½ tsp.	Salt	40.0 g	1.59
3 Tbs.	Soy powder	27.0 g	1.07
3 Tbs.	Marjoram	13.5 g	0.54
1 Tbs.	Dextrose	9.0 g	0.36
1 tsp.	Pepper, black	8.0 g	0.32
1 tsp.	Cure #1	6.0 g	0.24
2 tsp.	Garlic, powdered	6.0 g	0.24
2 tsp.	Mustard seed	6.0 g	0.24
½ cup	Water, ice cold	125.0 ml	4.96
	Hog casings – 38mm		

5 lb. ← Totals → 2.5 kg 100%

This formulation is based on metric measures; U.S. measures are approximate!



Method:

1. Trim the game meat of all visible fat and sinew.
2. Cut the meat and the pork fat into 2-inch cubes and partially freeze.
3. Grind the meat and the fat together through a fine [¼" or 4.5mm] plate
4. Mix the remaining ingredients with the water and blend the solution into the meat.
5. Stuff into 38 mm hog casings and tie off into 12-inch links
6. Hang at room temperature until the surface casing is completely dry..
7. Hot smoke using hickory or oak to 152°F internal temperature. Then shower to cool down
8. Chill to 38°F for at least 24 hours before consumption.

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