

Bear Sausage



Ingredients

- 1lb trimmed bear meat, chilled
- 8oz pork shoulder, chilled
- 8oz 85/15 boneless beef shoulder, chilled
- 2 TB garlic
- 2 tsp fresh rosemary
- 1 tsp fresh oregano
- 2 tsp kosher salt
- 2 tsp black pepper
- 2 tsp curry powder
- 1 tsp onion powder
- 1 tsp orange zest
- 1/4c liquid honey
- 2 TB dijon mustard
- 2 TB water
- 4-5 feet hog casings

Info

- **Prep:** 1 hour
- **Cook:** 12 min
- **Serves:** 6 sausages
- [Source](#)

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Directions

1. Cut bear, pork, beef into pieves and grind on coarse.
2. Add spices, herbs, and salt. Mix until incorporated, then 90s on kitchenaid with the water until it

holds together

3. Try it out and adjust seasonings if necessary
4. Stuff into hog casings

[sausagemaking](#), [sausage casings](#), [bear](#), [hunting](#), [beef](#), [pork](#), [pork shoulder](#), [honey](#), [mustard](#)

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Last update: **2024/01/07 13:33**

