

# Venison Garlic & Fennel Sausage



## Ingredients

- 4 pounds lean venison meat
- 1 pound pork fatback or jowl fat
- ½ cup dry white wine
- 2 tablespoons kosher or sea salt
- 2 tablespoons very finely chopped garlic
- 1 tablespoon freshly ground black pepper
- 1 tablespoon crushed fennel seeds
- 2 teaspoons fennel pollen (optional)
- 10 feet of hog casings, soaked in cold water for at least 2 hours and well rinsed

## Info

- **Prep:** -
- **Cook:** -
- **Serves:** 20 sausages
- [Source](#)

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## Directions

1. Chop the venison and pork fat into relatively uniform cubes that will fit into your meat grinder. Alternatively, you can pulse the meat and fat in a food processor in 2-cup batches. Be careful not to overprocess. You want the mixture to have some texture. Add the wine, salt, garlic, pepper, fennel seeds, and fennel pollen, if using, and mix thoroughly with very clean hands. The most important thing to remember here is to keep everything very cold. In a sauté pan over medium heat, cook a tablespoon or so of the mixture, taste, and adjust the seasonings. Cover and refrigerate immediately for 8 hours or overnight.
2. Tie off one end of the casing and gently stuff the sausage into the casings. If you don't have a stuffer, a pastry bag fitted with a large, plain tip can be used (about an inch or 24 mm). Pull as much of the casing over the end of the stuffer or pastry bag as will comfortably fit. If you develop any air bubbles, prick them with a pin. The casing should be full but not tightly packed

or it will burst when you form the links. Pinch the casing 5 inches from the knotted end and twist to make a link. Proceed down the casing repeating this twisting action every other pinch to make links. When you reach the end, tie another knot. Cut through the twisted casing to make individual sausages. You can also tie each with kitchen twine

3. Since we're not using any curing salt in this recipe, be sure to refrigerate the sausages immediately and cook or use within 3 days. Otherwise, freeze in resealable plastic bags for up to 2 months.

[sausagemaking](#), [venison](#), [hunting](#), [pork fat](#), [white wine](#), [fennel pollen](#), [sausage casings](#), [garlic](#)

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