

Venison & Wild Mushroom Sausage



Ingredients

- 1TB juniper berries dried
- 2 1/4c water
- 1lb venison trim, chilled
- 1lb trimmed boneless pork shoulder blade roast, chilled
- 1/2cup morels or other wild mushroom
- 1 TB garlic
- 1 TB mustard seeds
- 2 tsp fresh sage
- 2 tsp fresh rosemary
- 2 tsp kosher salt
- 1 tsp black pepper
- hog casings

Info

- **Prep:** 1 hou
- **Cook:** 12 min
- **Serves:** 7 sausages
- [Source](#)

☆☆☆☆☆ from 0 votes

○ ○ ○ ○ ○

Rate



Directions

1. In small saucepan, bring juniper berries and 2 cups water to boil. - Reduce heat to low, cover and simmer for 10 minutes until berries rehydrated. Drain and let cool, then mince.
2. Cut venison and pork into pieces that will fit in grinder. Grind on coarse into a cold bowl.
3. Add juniper berries, mushrooms, garlic, mustard seeds, sage, rosemary, salt, pepper, to the meat. Using mixer stir until combined, then add 1/4c juniper water and stir for 90s until it holds

together.

4. Stuff into casings. Makes 7 about 6" sausages.

[sausagemaking](#), [sausage casings](#), [venison](#), [hunting](#), [elk](#), [juniper berries](#), [pork shoulder](#), [pork](#),
[mushrooms](#), [morels](#), [chanterelles](#)

From:

<https://wiki.blessyourhe.art/> - **cookbook**

Permanent link:

https://wiki.blessyourhe.art/doku.php?id=recipes:meat:venison_wild_mushroom_sausage

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

