

Harryz Beef or Venison Sausage instructions:

These instructions are written for 5 Lbs. (~ 2.5 kg) sausage mix preparation. You will need meat grinder or food processor, sausage stuffer (not needed if you are making patties) refrigerator, sausage casing (not needed if making patties), 4.5 lb (~ 2 kg) of pork shoulder or beef shoulder meat (80:20), 0.5 lbs. (0.25 Kg) beef or venison fat (ask butcher shop to save it for you, if not don't worry go ahead and make it with 5 Lbs. (~ 2.5 Kg) shoulder meat without removing fat caps or get ground shoulder 80:20 meat).

- Cut meat and fat in uniform size that can be taken by your grinder or food processor, place it in a mixing bowl.
- Cover and chill it in refrigerator for few hours.
- Mix 1 pack of spice mix by hand tossing meat with spices (wash hand before), and let it season in fridge for few hours (this will season and chill the meat and fat).
- Medium grind in meat grinder, or food processor. If you are using meat grinding and sausage making equipment then load it with washed Hog or sheep casing and start filling sausage. If not then grind meat and chill again for ½ hrs. or so. This can be filled in hog or sheep casing or made in to patties. Sausages can be air dried before refrigeration. Patties can be stacked between wax sheets for refrigeration. If desired freeze them first before vacuum sealing for longer term storage.
- *Alternatively:* Ground meat can be used. In this case sprinkle uniformly spice mix and hand mix gently meat with spice mix, to create sausage or patties as described above.
- These can be grilled or pan sautéed or oven baked to attain at least 150° F (~ 66° C) internal temperature. Let it rest for few minutes before serving.
- Enjoy them as such or as wonderful burgers with a touch of cilantro or mint aioli (ask me how to make it on my blog), freshly sliced tomatoes and lettuce.