



Venison Salami

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Ingredients

- 5 lbs fine ground meat (70/30 venison/pork)
- 1 cup ice water
- 2.5 tbsp salt
- 1 tsp cure
- 1 cup binder

- 0.5 tbsp black pepper
- 1 tbsp nutmeg
- 1 tbsp garlic powder
- 3 tbsp corn syrup solids
- 1 tbsp powdered dextrose (corn sugar)
- 55mm fibrous casings

Instructions

Mix the spices, water, and meat thoroughly. You know it's properly mixed when it will stick to your hand when you hold it upside down.

Stuff tightly into casings.

Put in the fridge overnight.

Next morning, hang in the smoker at 130°F with vents wide open for ½ to 1 hour until casings are dry.

Raise temperature to 150°F, close vent to 1/3 open, and apply smoke.

After 2 hours, raise smoker to 165°F and bring sausage to 152°F internal temperature. You may need to raise to 175°F to finish.

Immediately place in ice water for 20 minutes.

Dry and return to fridge for 2–3 days to let smoke and flavors meld.

[This recipe is part of a larger guide - read the full post here](#)