

“Near North Outdoors” Recipes

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Sausage/Jerky Combo Recipe Test

- The first step is to mix your ground meat thoroughly in a large bowl.
- In a separate container add the marinade ingredients and stir thoroughly.
- Pour marinade mixture over ground meat and mix well again for the marinade to fully saturate the meat.

Ingredients

- 3 lbs ground moose or venison
- 1 lb ground pork
- Sausage casing

Marinade

- 1 cup Soy Sause
- 3/4 to 1 cup Worcestershire Sauce
- 1/4 can (425 g) Bread Crumbs
- 1 1/2 tablespoon of Sea Salt
- 1 tablespoon of Paprika
- 1/2 jar (350ml) of Honey Garlic Sauce
- 1 tablespoon of Pepper
- 1 tsp of Red Pepper Flakes
- 1 tablespoon of Garlic Powder
- 1 tsp of Onion Powder
- 1/3 tsp of Cayenne Pepper
- 1/4 tsp of Sage
- 1 tablespoon of Montreal Steak Spice
- 1/2 cup of Brown Sugar
- 1/4 cup of Molasses
- 1 tsp of Hickory Liquid Smoke
- 1 tablespoon of Steak Rub
- 1 tablespoon of Near North Spice Mix
- 1 to 2 cups of water

I like to leave the mixture overnight to ensure the flavour.

The next day, get at er!

For sausage, make sure your casing is wet and carefully slide it over the sausage nozzle and start filling to your length preference, twist the ends and cut individually.

For jerky use a flat nozzle and squeeze out flat strips on your screen.

Place your screen with jerky strips on middle rack of oven.

Set oven at 150° for approximately 4 hrs leaving oven door slightly open to leave moisture escape.

Start checking after 31/2 hrs and remove when your preference is reached.

For best quality wait until the next day to start eating it.

Enjoy!

