INGREDIENTS (for a big batch)

5 lbs. venison, from any part of the animal, trimmed of all fat and as much white connective tissue as possible.
10 lbs. pork shoulder (also called Boston butt or pork shoulder butt)*

5 T. table salt
5 T. sugar
3 T. garlic powder
7 T. fennel seeds, toasted then crushed
7 T. chopped parsley
3 t. paprika
3 t. cayenne
½ c. red wine vinegar, ½ c. red wine, all ice cold**

* Note that surfaces, tools, or hands that touch raw pork meat or fat should be washed with hot, soapy water afterward before contact with other food.

** The cold liquid is essential for dispersing the spices and helping the protein suspend the fat in the sausage.

DIRECTIONS

Place grinder auger, medium die, blade, and a large bowl outside (if in winter) or in the freezer for 60 minutes or more to cool.

Meanwhile, cut the meat and fat into 1-inch chunks. Spread on cookie sheets and place in freezer or outside for 30 to 60 minutes until slightly but not totally frozen.

Assemble grinder and begin feeding in the venison and pork, roughly equal portions of each for the right mix of meat and fat.

In a small bowl, mix the dry ingredients. Sprinkle over the 15-pound batch of ground meat and fat and thoroughly mix, using your hands (I wear clean, lined rubber kitchen gloves). Even gloved, your hands should ache from the cold. That means the mixture is still cold enough to keep bacteria from forming and to prevent the fat from smearing and the grinder from clogging.

Form into patties or stuff into casings using a sausage stuffer. Cover in plastic wrap and freeze, or grill, sauté, or poach to an internal temperature of 145°F, let rest 5 minutes, and consume.

—Tom Dickson is editor of Montana Outdoors.