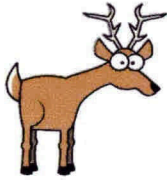
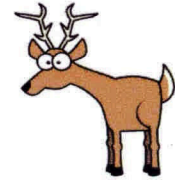


MAKING WHITETAIL



VENISON SAUSAGE



INGREDIENTS:

- 1 LB VENISON stew meat
- 6oz PORK Fat Back, cut into chunks
- one small ONION
- two cloves GARLIC, chopped
- 1 cup dry SHERRY
- ¼ cup PARSLEY, chopped
- 1 tsp THYME
- 1 T SALT
- ½ tsp coarsely ground BLACK PEPPER
- 1 T WORCESTERSHIRE SAUCE
- 2 tsp FENNEL SEEDS
- 2 tsp CARAWAY SEEDS
- pinch SALTPETER
- NATURAL HOG CASINGS

PLAN OF RECIPE:

Title, (Plan), & Introduction
to our main ingredient .

PAGE
1

Sauté onion and garlic in the
fatback until limp and
golden.

PAGES 2 - 6

Add sherry and cook more
rapidly four to five minutes.

PAGES
7 - 8

Cut venison into rough
chunks about one-inch
square in size.

PAGE 9

Mix in onion-garlic mixture
and remaining ingredients.

PAGES 10 - 14

Soak hog casings in warm
water for thirty minutes.

PAGE
14

Grind, re-mix, & use Sausage
Stuffer to form 2-½" links.

PAGE
15

Cooking, Serving, Fini

PAGES 15 - 16

**Our main character/ingredient is the White-Tailed deer
(*Odocoileus virginianus*), aka Whitetail, aka Virginia Deer.**

**Known as a *Fawn* when born, its spots and variations in hair color
provide protection in the form of camouflage against a host of predators.
One could certainly call this critter '*shifty*' as it is so adept at hiding.**



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Shifts:



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