**Summer Sausage**

My family likes antelope or elk meat best.  Grind with a small amount of beef or pork fat as game is so lean.

For a 5-pound batch:

Mix meat with a meat cure, like Morton Curing Salt Tender Quick Meat Cure

3 teaspoons garlic powder or substitute fresh garlic at a rate of 1 clove per ½ a teaspoon

2 teaspoons ground pepper

2 teaspoons whole black peppercorns

2 teaspoons mustard seeds

3 teaspoons brown sugar

If cooking in the oven, add 4 teaspoons of “liquid smoke flavoring”.

Mix and stuff into 1 lb. sausage casings. Let sit for 24 hours.

Oven: Preheat to 170 degrees F.  Bake for 4 hours, to an internal temperature of 150 degrees F

Smoker:  Heat Smoker to 250 degrees F.  Add your favorite chips (I like hickory).  Add sausages.  Smoke until their internal temperature reaches 150 degrees F.  This can take 4 hours or more.  Check by sticking a thermometer through the casing.  Remember different size casings will make cooking time vary.