

SALAMI

3 lbs. of your favorite meat; we used 2 lb. venison & 1 lb. hamburger

2 T. garlic powder

1 T. onion powder

1 t. mustard seed

3 T. Morton Tender quick salt

3 T. liquid smoke

1-1/2 cup water

½ t. pepper (optional)

Peppercorns (optional)

Aluminum foil

Broiler pan

Big bowl w/ spoon

Mix together ingredients above, adding water last. Lay out 4 pieces of aluminum foil just a little bit longer than the broiler pan, shiny side up. Split mixture into fourths and spoon out onto foil. Wrap foil around the meat then, put onto a baking sheet. Refrigerate for at least 24 hours. Preheat oven to 325 degrees F. Use a fork to poke holes in the bottom of the sausage, about an inch apart. Then fill your broiler pan about a ¼ inch deep with water and place it in the oven. Place your sausage on the broiler pan. Cook for 2 hours. Take the sausage out of the oven after 2 hours and carefully take the foil off, checking to make sure there is no foil stuck in the sausage. Let sausage cool.

To store, cut the pieces of sausage in half and wrap each half in wax paper separately. Place into a freezer bag and put in the freezer to save for later.

Recipe from Lizzy and Grandma's Salami Video.