

Tim Farmer's Country Kitchen

VENISON BEER BRATS

Hog casings

Seasonings

1 teaspoons ground caraway seeds

½ teaspoon black pepper

½ teaspoon cayenne pepper

½ teaspoon sage

1 teaspoon allspice

½ teaspoon garlic powder

1 teaspoon sugar

1 tablespoon salt

1 tablespoon marjoram

1 tablespoon dry milk

1 ½ pounds ground venison

1 ½ pounds ground pork

¼ cup onion

½ dark beer



Rinse hog casings under cold water, then soak in a warm water bath until use. Mix together seasonings and set aside. Mix together meat and onions in a deep bowl. Sprinkle with seasoning and add some beer while mixing, alternating between beer and seasoning until all is used. Add olive oil to tip of meat grinder to easily slide on hog casing, tie off the end. Grind meat to fill casings. Twist when they reach the desired size and keep filling until all of casing is used. Tie off end. Cut apart and grill until internal temperature is 160 degrees.

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