SUMMER SAUSAGE LOG

| Qty | Meas | Preparation | <u>Ingredient</u> |
|-------|-------------|-------------|----------------------------|
| 5 | lb | ground | beef or venison |
| 5 | heaping tsp | | Morton "TENDER QUICK" salt |
| 2 | tsp | | liquid smoke |
| 4 1/2 | tsp | | mustard seed |
| 4 1/2 | tsp | ground | black pepper |
| 3 | tsp | | garlic |

Divide into 3 equal parts

Add into ZIP-LOK bags WITHOUT AIR

Chill for 3 days

Massage bags each day

On the 4th day form each package into 2 rolls (6 rolls) Place on broiler pan & bake @ 150 for 8 hours Turn often to cook evenly Store in fridge or freezer

Slice thin to serve

Keeps 6 wks in fridge or longer in freezer