



RECIPE NAME: Wild Game Breakfast Sausage

FROM THE KITCHEN OF: Jeremy Peery '98

INGREDIENTS:

- 1 pound trimmed wild game meat
- 6 ounces lean bacon ends or slab bacon
- 3/4 teaspoon salt
- 1 teaspoon dried crushed sage leaves
- 1/2 teaspoon ground ginger
- 1/4 teaspoon pepper

INSTRUCTIONS:

Cut the deer and bacon into 3/4 inch cubes or smaller. place in a mixing bowl and set aside. In a small bowl, mix salt, sage, ginger and pepper. Sprinkle this mixture over the meat and mix well. Finely chop or grind the seasoned meat to your desired consistency. Shape into desired shape and fry over medium heat until browned and cooked through.



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