

Bob's Venison Salami

For every 4 pounds of Venison (caribou, moose, elk, deer,) add

1 lb ground ham or Bacon
2 T black pepper
2 t garlic powder
2 t cayenne (or to taste)
2 t liquid smoke
 $\frac{1}{2}$ cup water
 $\frac{1}{2}$ cup cooking oil
4 T Morton's Tenderquick

Mix well

Roll into tubes in Aluminum foil or wax paper,
or stuff into large casings.

Refrigerate over night or longer.

Bake on a rack (or hanging if you used casings) at 200 F for 4 h turning once