

Droeë wors

INGREDIENTS per kg game meat

1. 20g Earth or Himalayan Rock Salt
2. 12g Whole Coriander
3. 1.5g Whole Black pepper or 1.0g Cayenne pepper
4. 0.5 g Cloves
5. 25% Lamb fat
6. 35ml Vinegar
7. 1 x kg Venison, off cuts

Use the thin sausage-casing.

METHOD

1. Droeë wors SEASONING:
Add all the herbs together in a herb grinder and grind to a medium fine consistency.
2. Add the salt and shake to mix.
3. Cut all the Droeë wors meat in typical blocks.
4. Mix all the ingredients in an enamel casserole, except for the vinegar.
5. Mince through a meat **grinder**, add the vinegar and mix it afterwards.
6. Feed the mince into the sausage-casings.
7. Hang the wet droeë wors in a well ventilated dry and cold area.
8. Drying period. It is all depends on the thickness of the sausage, but normally the first sausages are ready within a week.
9. Unhook the sausage and pack it in your freezer in a tightly sealed bag.
10. If you want to keep it fresh for longer than 3 months, it needs to be vacuum packed.
11. Make sure that no dog is in the vicinity of the droeë wors, as they could spoil your party!

Enjoy it &



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