

# **“Puff-adder” organ sausage**

**INGREDIENTS:** per kg, thus you can make smaller or bigger quantities.  
The ratio's are for worked out per kg, but it must include a full heart and liver.

1. 1 x kg Venison hart & liver
2. 20g Earth or Himalayan Rock Salt
3. 12g Whole Coriander
4. 1.0g Cayenne pepper
5. 0.5 g Cloves
6. 25% Lamb fat
7. 2 Tbsp Apple cider vinegar
8. Thick sausage-casing.

## **METHOD**

### 1. SEASONING:

Add all the herbs together in a herb grinder and grind to a medium fine consistency.

2. Add the salt and mix.
3. Cut the heart and liver in typical blocks to be minced.
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-casing.
7. Tie both ends of the sausage-casing with an over hand knot.
8. Deep freeze the excess. If you want to keep it fresh for longer than 3 months, it needs to be vacuum packed.
9. Bake at 150 Deg C for ±50 minutes.

### **Variation:**

If you make it fresh and are not going to store it in the freezer for the months to come, add freshly chopped garlic, onions and herbs from the garden.

Enjoy it &



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