

Ferdinand Processing, Inc.

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Venison Processing
Retail Store
FP Meats & Catering
Liberty Safes
Custom Processing & More!

Ferdinand Processing, Inc. Recipes & Instructions for the Venison Products Listed Below:

1. Venison Salami 25# Batch
2. Venison Salami 50# Batch
3. Venison Bologna 25# Batch
4. Venison Bologna 50# Batch
5. Venison Snack Sticks 25# Batch
6. Venison Snack Sticks 50# Batch
7. Venison Seasoned Bulk Sausage 50# Batch

Packages are available for purchase at www.ferdinandprocessing.net using PayPal or Credit Card or in store. Call (812) 367-2073 if you need more information about shipping the seasoning, casings & spices.

***Return Policy:** No returns for seasoning purchased from Ferdinand Processing in store or online. Once purchased, transaction is final.*

***Terms & Conditions:** Ferdinand Processing is not responsible for the seasoning once it leaves Ferdinand Processing, Inc. We are not responsible for the outcome of your product, meat quality and preparation, grinding, mixing & stuffing procedure, cooking procedure and your finished product. We do recommend putting the seasoning in the freezer to keep it as fresh as possible if you do not plan on using it right away.*

***Privacy Policy:** We, Ferdinand Processing, take your business seriously and want to keep a great relationship, so any information given throughout the checkout process will never be shared with any third party. Ferdinand Processing does have an email mailing that sends weekly updates, new information and more. Once you receive an email, you are granted the right to opt out of the emails with one click.*

1. Venison Salami – 25# Batch (2 ½” Casing)

Ingredients:

1. 20 lbs of Venison Meat
2. 5 lbs of Pork Trim (50/50)
3. 1 bag – 25# FP Venison Salami Unit (w/cure) – You can purchase at Ferdinand Processing or online & have shipped to your address.
4. 3 ¾ lbs – Water
5. 9 - 2 ½” Fibrous Casings

Directions:

1. Soak fibrous casings in luke warm water.
2. Grind Venison meat and Pork trim together 2 times
3. Gradually mix together seasoning, cure, water & meat until evenly mixed.
4. ****Optional step:** you can add hi-temp cheese, jalapenos or both to your product at this time.
 - a. Cheese OR Jalapeno: for every 10lbs of meat add 1lb of cheese or 5 oz jalapeno.
 - b. Cheese AND Jalapeno: for every 10lbs of meat add ¾ lb cheese and 4 oz jalapeno.
5. Stuff mixture in the fibrous casings and tie end closed.
6. Ready to cook and smoke your product! Product must reach an internal temperature of at least 155 degrees. Once it reaches that temperature, pull it out of your smoker/cooker and bathe in cold water for approx. 10 minutes and then cool in a fridge or walk in cooler.

**** If using Jalapenos in your product, make sure you soak them first in some of the water you weigh out for your product so they can soften and not tear your casing when stuffing.**

2. Venison Salami – 50# Batch (2 ½” Casing)

Ingredients:

1. 40 lbs of Venison Meat
2. 10 lbs of Pork Trim (50/50)
3. 1 bag – 50# FP Venison Salami Unit (w/cure) – You can purchase at Ferdinand Processing or online & have shipped to your address.
4. 7 lbs – Water
5. 18 - 2 ½” Fibrous Casings

Directions:

1. Soak fibrous casings in luke warm water.
2. Grind Venison meat and Pork trim together 2 times
3. Gradually mix together seasoning, cure, water & meat until evenly mixed.
4. ****Optional Step:** you can add hi-temp cheese, jalapenos or both to your product at this time.
 - a. Cheese OR Jalapeno: for every 10lbs of meat add 1lb of cheese or 5 oz jalapeno.
 - b. Cheese AND Jalapeno: for every 10lbs of meat add ¾ lb cheese and 4 oz jalapeno.
5. Stuff mixture in the fibrous casings and tie end closed.
6. Ready to cook and smoke your product! Product must reach an internal temperature of at least 155 degrees. Once it reaches that temperature, pull it out of your smoker and bathe in cold water for at least 10 minutes and then cool in a fridge or walk in cooler.

**** If using Jalapenos in your product, make sure you soak them first in some of the water you weigh out for your product so they can soften and not tear your casing when stuffing.**

3. Venison Smoked Bologna – 25# Batch (4” Casing)

Ingredients:

1. 20 lbs of Venison Meat
2. 5 lbs of Pork Trim (50/50)
3. 1 bag – 25# FP Venison Bologna Unit (w/cure) – You can purchase at Ferdinand Processing or online & have shipped to your address.
4. 3 ¾ lb Water
5. 3 – 4” Fibrous Casings

Directions:

1. Soak fibrous casings in luke warm water.
2. Grind venison meat and pork trim together 2 times.
3. Gradually mix together seasoning, cure, water & meat until evenly mixed.
4. ****Optional Step:** you can add hi-temp cheese, jalapenos or both to your product at this time.
 - a. Cheese OR Jalapeno: for every 10lbs of meat add 1lb of cheese or 5 oz jalapeno.
 - b. Cheese AND Jalapeno: for every 10lbs of meat add ¾ lb cheese and 4 oz jalapeno.
5. Stuff mixture in to casings and tie end closed.
6. Ready to cook and smoke your product! Product must reach an internal temperature of at least 155 degrees. Once it reaches that temperature, pull it out of your smoker and bathe in cold water for at least 10 minutes and then cool in a fridge or walk in cooler.

**** If using Jalapenos in your product, make sure you soak them first in some of the water you weigh out for your product so they can soften and not tear your casing when stuffing.**

4. Venison Smoked Bologna – 50# Batch (4” Casing)

Ingredients:

1. 40 lbs of Venison Meat
2. 10 lbs of Pork Trim (50/50)
3. 1 bag – 50# FP Venison Bologna Unit (w/cure) – You can purchase at Ferdinand Processing or online & have shipped to your address.
4. 7 lbs Water
5. 6 – 4” Fibrous Casings

Directions:

1. Soak fibrous casings in luke warm water.
2. Grind venison meat and pork trim together 2 times.
3. Gradually mix together seasoning, cure, water & meat until evenly mixed.
4. ****Optional Step:** you can add hi-temp cheese, jalapenos or both to your product at this time.
 - a. Cheese OR Jalapeno: for every 10lbs of meat add 1lb of cheese or 5 oz jalapeno.
 - b. Cheese AND Jalapeno: for every 10lbs of meat add $\frac{3}{4}$ lb cheese and 4 oz jalapeno.
5. Stuff mixture in to casings.
6. Ready to cook and smoke your product! Product must reach an internal temperature of at least 155 degrees. Once it reaches that temperature, pull it out of your smoker and bathe in cold water for 10 minutes and then cool in a fridge or walk in cooler.

**** If using Jalapenos in your product, make sure you soak them first in some of the water you weigh out for your product so they can soften and not tear your casing when stuffing.**

5. Deer Snack Sticks – 25# Batch

Ingredients:

1. 20 lbs of Venison Meat
2. 5 lbs of Pork Trim (50/50)
3. 1 – 25# FP Snack Stick Unit (w/cure) – You can purchase at Ferdinand Processing or online & have shipped to your address.
4. 1 ¼ lbs Water
5. 3 – 21mm Nippi Casings (purchase at FP Meats)

Directions:

1. Grind venison meat and pork together 3 times.
2. Gradually mix together seasoning, cure, water & meat until evenly mixed.
3. ****Optional Step:** you can add hi-temp cheese, jalapenos or both to your product at this time.
 - a. Cheese OR Jalapeno: for every 10lbs of meat add 1lb of cheese or 5 oz jalapeno.
 - b. Cheese AND Jalapeno: for every 10lbs of meat add ¾ lb cheese and 4 oz jalapeno.
4. Stuff mixture in to casings.
5. Ready to cook and smoke your product. Product must reach an internal temperature of 155 degrees. Let cool and place in cooler.

**** If using Jalapenos in your product, make sure you soak them first in some of the water you weigh out for your product so they can soften and not tear your casing when stuffing.**

6. Deer Snack Sticks – 50# Batch

Ingredients:

1. 40 lbs of Venison Meat
2. 10 lbs of Pork Trim (50/50)
3. 1 – 50# FP Snack Stick Unit (w/cure) – You can purchase at Ferdinand Processing or online & have shipped to your address.
4. 2 ½ lbs Water
5. 6 – 21mm Nippi Casings (purchase at FP Meats)

Directions:

1. Grind venison meat and pork together 3 times.
2. Gradually mix together seasoning, cure, water & meat until evenly mixed.
3. ****Optional Step:** you can add hi-temp cheese, jalapenos or both to your product at this time.
 - a. Cheese OR Jalapeno: for every 10lbs of meat add 1lb of cheese or 5 oz jalapeno.
 - b. Cheese AND Jalapeno: for every 10lbs of meat add ¾ lb cheese and 4 oz jalapeno.
4. Stuff mixture in to casings.
5. Ready to cook and smoke your product. Product must reach an internal temperature of 155 degrees. Let cool and place in cooler.

**** If using Jalapenos in your product, make sure you soak them first in some of the water you weigh out for your product so they can soften and not tear your casing when stuffing.**

7. Seasoned Bulk Venison Sausage – 50# Batch

Ingredients:

1. 40 lbs of Venison Meat
2. 10 lbs of Pork Trim (50/50)
3. 1 bag – 50# FP Sausage Seasoning – You can purchase at Ferdinand Processing or online & have shipped to your address.
4. 2 lbs of Water
5. 50 – 1# Bulk Wild Game packages

Directions:

1. Grind venison meat and pork trim together 2 times
2. Gradually mix together seasoning, meat & water until evenly mixed.
3. ****Optional Step:** you can add hi-temp cheese, jalapenos or both to your product at this time.
 - a. Cheese OR Jalapeno: for every 10lbs of meat add 1lb of cheese or 5 oz jalapeno.
 - b. Cheese AND Jalapeno: for every 10lbs of meat add $\frac{3}{4}$ lb cheese and 4 oz jalapeno.
4. Stuff mixture into the 1# packages and clip or tie.
5. Freeze

**** If using Jalapenos in your product, make sure you soak them first in some of the water you weigh out for your product so they can soften and not tear your casing when stuffing.**