

Maple Venison Snack Sticks



Using pure maple syrup in the recipe makes a sweet tasty snack stick. It will be worth the extra cost.

Ingredients

5 pounds of ground up deer meat
2 tablespoons canning salt
1 1/2 teaspoons Tender Quick®
1 1/2 cups of maple syrup
1/4 cup brown sugar
1/2 teaspoon ground ginger
1/2 teaspoon of cinnamon

Instructions

Combine the deer meat, the salt and the Tender Quick® curing mix and thoroughly mix these ingredients. And don't be afraid to use your hands to do the mixing. Squishing and kneading with hands and fingers is an extremely effective mixing method. Wear plastic gloves if you like. Be sure to use a plastic, glass, or stainless steel container when mixing and refrigerating meat and other foods, especially acidic foods. Aluminum pans and containers can react with food, adding metallic flavors you don't want.

The curing mix needs time to work and "cure" the meat. Refrigerating the meat for up to three days allows the meat to cure. Twice a day, the meat should again be thoroughly mixed as it cures in the fridge, to be sure that every particle of ground meat comes in contact with the curing mix. NOTE: The curing mix serves two purposes...It improves the texture and flavor of the finished product, and retards bacterial growth. To ensure that deer snack sticks are safe to eat, it's important to include curing mix in the recipes you use. Some types of bacteria can make a person very ill. So play it safe when making snack sticks and use a curing mix.

The remaining ingredients are usually added when the snack stick mixture is mixed for the last time. The flavors of the spices and seasonings will be fresher tasting and more pronounced if they're added near the end of the process. It's best to mix the remaining ingredients together first, before adding to the ground meat. Make sure to mix the seasonings thoroughly into the meat. Five minutes of mixing is not too long. Mixing distributes the flavors, plus it helps improve the texture of the snack sticks. After the final mix, allow the seasoned meat an hour or two to rest, so the flavors can absorb into the venison.

Snack Stick Drying In a Food Dehydrator

If using a dehydrator, the trays should be rotated hourly if the dehydrator has no fan, or a fan in the bottom. If the fan is in the rear of the dehydrator, it's usually not necessary to rotate the trays. It normally takes six to eight hours to dry snack sticks. Follow the manufacturers instructions for best results.

Oven Drying Snack Sticks

An oven should be set at 150-160 degrees Fahrenheit to dry the snack sticks. If it can't be set that low, just run it at it's lowest temperature. Leave the door cracked open a bit for the moisture to escape. Allow four to six hours drying time in the oven.

September 23rd is National Snack Stick Day