

Maxwell's Smokehouse does not recommend the mixing of customer's pork or wild hog with wild game for processing. We use quality USDA pork for all our products. This helps in keeping a consistent product that we guarantee you will like. Upon customer request, Maxwell's Smokehouse will mix customers pork with wild game but will not guarantee the final product.

## Meat Mixture Suggestions

### Deer Meat Mixture Suggestions

- LINK SAUSAGE
- We suggest a blend of 60% pork and 40% venison for good juicy sausage.
- 50% pork and 50% venison is good but will be less juicy but still a good blend.
- 40% pork and 60% venison will be on the dry side if that is what you prefer.
- We do not recommend mixing venison with wild hog for link sausage unless you want dry crumble sausage. Treat wild hog like venison, it has a very low fat content inside the meat. The outside has a fat layer but is very greasy.
- PAN SAUSAGE
- We suggest a blend of 60% pork and 40% venison
- Another option is 50% pork and 50% venison. This is a good blend; however, the sausage will have less juice.
- HAMBURGER
- We suggest adding 30% to 50% beef. If you plan on making a patty out of the meat, the mixture needs to be 50% for good hamburgers.
- If you plan to use the meat as ground meat. (for Chile, casseroles, and other ground meat dishes, 100% venison is ok.
- Smoked products contain cure which will make the meat have a red tint that may appear under cooked. If you are not sure or are concerned about the preparedness, we suggest using a meat thermometer to check the doneness.

### Wild Hog Meat Mixture Suggestions

- LINK SAUSAGE
- We suggest a blend of 50% pork and 50% wild hog.
- 100 % wild hog is not recommended, because of the lack of fat and proteins, the meat may crumble from the casing after cooking.
- PAN SAUSAGE
- We suggest a blend of 30% pork and 70% wild hog.
- Another option is 100% wild hog. This is a good blend; however, the sausage will have less juice and will crumble easily.
- HAMBURGER
- We suggest adding 30% to 50% beef or pork.
- Another option is 100% wild hog. (this option will work for chili or other ground meat dishes)
- Smoked products contain cure which will make the meat have a red tint that may appear under cooked. If you are not sure or are concerned about the preparedness, we suggest using a meat thermometer to check the doneness.