

A decorative border of sage leaves surrounds the title box.

Honey Sage Venison Sausage

Three small brown sausage patties.

From Chef Flora

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“At around 100 pounds, blacktail deer is one of Alaska’s smallest food animal prized in Southeast communities and Kodiak Island. Its meat is very mild tasting. I have a Tlingit friend in Juneau who regularly posts pictures of her deer stew. I asked her what traditional venison dishes her family has always prepared. She says they’ve always had: Deer stew, deer chop suey, deer meat, potatoes and gravy, deer sweet & sour, deer roast, fried deer steak. Her family used their traditional food, venison in more contemporary dishes.”

Four small brown sausage patties.

Ingredients

Four small brown sausage patties.

- 2 ½ pounds ground venison
- ¼ cup honey or maple syrup
- 2 tsp dried sage
- 1 tbsp ground mustard seed

- 1 ½ tsp salt
- 1 tsp dried thyme
- 2 garlic cloves, minced
- 1 ½ tbsp apple cider vinegar

Two small brown sausage patties.

Instructions

Two small brown sausage patties.

**1. Combine all ingredients in a large bowl
using gloved hands.**

2. Divide the mixture into 4 oz patties.

**3. Cook in frying pan with 2 teaspoons
olive oil**

4. Cook until brown and enjoy!



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for Alaska Native Elders
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