

# Venison Sausage and Arugula Salad in Parmesan Crisp

## Venison Sausage

2 lb. venison shoulder

1 lb. pork loin

1 lb. fatback

1.5 tsp. pepper

1 tsp. juniper berries

¼ tsp. garlic powder

1 T fresh sage mince

1.5 oz salt

Combine all ingredients except salt and chill well. Grind all ingredients through fine plate of meat grinder. Rinse sheep casings. Pipe sausage into casings. Poach sausage until internal temperature reaches 165 F.

## Arugula Salad

2 garlic cloves

1 shallot

2 oz. white truffle oil

4 oz. extra virgin or salad oil

2 oz. white wine vinegar

2 oz. dried cherries

Salt and pepper to taste

Arugula as needed

3 oz. Madeira wine

Pour 2 oz. of white wine vinegar into medium bowl with 1 shallot and let stand together.

Reconstitute 2 oz. cherries in 3 oz. Madeira wine. Mince 2 garlic cloves and add to shallot and vinegar. Season lightly with salt and pepper. Aggressively whisk in both the white truffle oil and extra virgin or salad oil. Adjust seasoning accordingly. Plate arugula on serving plate; top with cherries, vinaigrette, and parmesan crisp.

## Parmesan Crisp

2 cups Parmesan cheese grated

¼ cup all purpose flour

1 tsp. black pepper

Combine all ingredients in a bowl. Spoon mixture onto sheet pan lined with parchment paper. Bake in 350 oven for 8-10 minutes.