

DEER PROCESSING WORKSHEET

☐ Ice Chest Color - _____

Backstrap - Whole, Steak, Tenderize

Hams - Whole, Roast, Steak, Debone, Cutlet, Jerky - (cooked or uncooked)

Shoulders - Steak, Roast, Debone

Ribs - For BBQ or Debone

Neck - Steak, Roast, Debone

BONED-OUT DEER MEAT

Ground Deer with or without Beef Tallow (Add Chuck or brisket)

Chili with or without Beef Tallow

Snack Sticks

Italian Sausage 60/40 50/50

Cajun Sausage 60/40 50/50 Fresh or Smoked

Green Onion 60/40 50/50 Fresh or Smoked, Mild, Spicy, Hot

Fresh Link Sausage 60/40 50/50 Mild, Spicy, Hot

Pan Sausage (breakfast) 60/40 50/50 Mild, Spicy, Hot

Smoked Sausage 60/40 50/50 Mild, Spicy, Hot

Jalapeno Honey 60/40 50/50

Smoked Jalapeno Cheese 60/40 50/50

Smoked Jalapeno 60/40 50/50

Boudain 15 lb 3 Deer 3 Pork

Jalapeno Cheese Boudain 15 lb 3 Deer 3 Pork

Regular Summer Sausage

Jalapeno Cheese Summer Sausage

SAUSAGE WEIGHTS:

Deer

Pork

NAME: _____

Phone: _____

Date: _____

X _____