



Cook Wild Summer Sausage Charcuterie Board Workshop

January 26th & February 2nd @ 1:00 p.m.

This is a 2-part workshop. You must attend both classes.

January 26 - Summer Sausage - You will be making your own summer sausage and preparing it for the fermentation and smoking process. Ground pork, ground beef, seasonings, add-ins, and all supplies provided. Optionally, you may bring your own ground venison to substitute part of the ground beef. The sausage will be finished out at the Extension Office and you will receive it at the next class.

February 2 - Charcuterie Boards - Putting it all together! You will receive your summer sausage once it has gone through the fermentation and smoking process. Then you will learn how to create your own charcuterie board using your summer sausage and some other ingredients.

Class Size Limit: 12 people max (or 12 couples)

Cost: \$25 per person/couple

Deadline to Register: January 20, 2023

