Basic Yogurt Recipe for 1 Quart:
1 qt cream, whole, low-fat, or non-fat milk. Can also use reconstituted powdered milk.
1/3 cup nonfat dry milk powder (2/3 cup if using non-fat milk)
1/4 cup starter: plain yogurt with live culture (or dry culture following package directions)
2-4 tablespoons honey or sugar (optional)
Instant read thermometer
5-6 half-pint canning jars OR a quart-sized thermos (or a few smaller thermoses)

Container preparation:
1) Sterilize 5-6 clean half-pint canning jars in boiling water for 10 minutes OR pre-warm the thermos(es) with boiling water (drain water before filling with milk mixture).
2) If using jars: fill a small, insulated cooler with boiling water, allow to cool to 110°F.

Milk preparation:
3) Place cold milk in the top of a double boiler or in a saucepan and stir in the dry milk.
4) Add sugar or honey if a sweeter yogurt is desired.
5) Heat milk mixture over low heat, stirring gently, until it reaches between 185° and 200°F.
   Hold temperature for 10 minutes for thinner yogurt or up to 20 minutes for thicker yogurt.
   Do not boil. If not using a double boiler, stir constantly to avoid scorching.
   Meanwhile: Fill a sink or a basin with cold water and put yogurt starter in a medium-small bowl.

Incubation:
6) Place milk pan in cold water to cool the milk rapidly to between 112° and 115°F.
7) Remove one cup of the warm milk from pan and blend into the the yogurt starter bowl. Add this mixture back to the rest of the warm milk. The temperature of the mixture should now be 110° to 112°F.
8) Jars: Pour warm mixture immediately into jars and place in prepared cooler (ensure water is 110°F) and close lid.
9) Thermos: Pour warm milk mixture into thermos(es) and close.
10) Incubate 4-7 hours, then refrigerate. Yogurt will keep in the refrigerator for 10 to 21 days.

Recipe from Making Yogurt at Home UAF Cooperative Extension.
**Easy Fresh Sausage**
Natural casings for 3 lbs of sausage
1 1/4 lb venison or beef, cubed
1 1/4 lb pork, cubed
1 T garlic powder
1/2 onion
1/2 teaspoon salt
1/2 Tablespoon each of black pepper, fennel seed (optional), and red pepper (optional)

1. Rinse casings and soak in water for 30 minutes. Flush casings, inside and out, under cold running water.
2. Grind meat using an 1/8” grinding plate.
3. Mix remaining ingredients thoroughly with clean hands.
4. Stuff meat into casings or hand form into patties. Store in freezer, in freezer bags, until ready to cook.
5. Cook on the stovetop our outdoor grill. Brown it and cook thoroughly.

**Italian Sausage Patties**
1 1/4 lbs beef, cubed
1 1/4 lbs pork, cubed
1/2 t salt
1/8 t black pepper
Pinch each of mace, nutmeg, cloves, and allspice
1 small clove garlic, minced

1. Grind meat using an 1/8” grinding plate.
2. Mix remaining ingredients thoroughly with clean hands.
3. Stuff meat into casings or hand form into patties. Store in freezer, in freezer bags, until ready to cook.

**Halibut Sausage**
1” natural casings for 3 lbs of sausage
2 lbs raw, boned halibut
1 tsp each of salt, black pepper, ground ginger, ground coriander, garlic powder, dried thyme, rubbed sage
1/2 cup powdered milk
1/8 tsp cayenne
1/8 tsp ground allspice
1/4 c olive oil

1. Rinse casings and soak in water for 30 minutes. Flush casings, inside and out, under cold running water.
2. Grind meat using an 3/16” grinding plate.
3. Mix remaining ingredients thoroughly with clean hands.
4. Stuff meat into casings or hand form into patties. Store in freezer, in freezer bags, until ready to cook.
5. Cook on the stovetop our outdoor grill. Brown it and cook thoroughly.