Get Your Motor Runnin' with The IBEW Cookbook and Apron

After a long ride on the open road, IBEW Utility Department Director Jim Hunter and his son, Sean, a Washington, D.C., Local 26 apprentice, like to relax with one of several wild game recipes available in the "Taste of IBEW." Take your choice of baked groundhog, road kill "crew stew," or, Jim's personal favorite, Deer Summer Sausage, submitted by Lisa Kendziorski, from Steubenville, Ohio, Local 246 ("Taste of IBEW," page 146). With more than 900 recipes, you'll be sure to find a recipe that suits you. And don't forget your stylish denim apron.

Deer Summer Sausage

- 2 pounds ground deer meat
- 2 tablespoons tender quick salt
- 1/4 teaspoon onion powder
- 1/2 teaspoon garlic powder
- 1-1/2 teaspoons liquid smoke
- 1 cup water
- 1 tablespoon mustard seed

Mix all ingredients together. Roll into 3 or 4 sticks, wrap in foil, and refrigerate for 24 hours. Preheat oven to 300 degrees. Unwrap and bake for one hour. Slice and serve with crackers. May also be frozen.

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