

## **TOOLS**

- Meat Grinder with a coarse and fine plate (10mm and 4.5mm)
- Sausage Stuffer with 10mm Stuffing Horn
- Large Mixing Bowl
- Cutting Board
- Sharp Knife
- Smoker, Oven, or Heating Device

## **INGREDIENTS**

- 25 lbs of Meat Trimmings (With about 20% fat content)
- 1 BB Cajun Snack Sticks DIY Bundle
  - 1 Pack BB Cajun Seasoning (13oz)
  - 1 Pack 17mm Mahogany Smoke Stick Collagen Casings (4 strands)
  - 1 Pack Sodium Nitrite Curing Salt (1oz)
  - Optional Add Ins (Hickory Smoke Powder, High-Temp Cheese, Jalapeno Flakes, etc.)

## **INSTRUCTIONS**

1. In a large mixing bowl, mix meat (and pork fat if needed) with Bearded Butcher Cajun Seasoning, Sodium Nitrite Curing Salt, and optional Hickory Smoke Powder.
2. Once combined, feed the seasoned meat through the meat grinder using the coarse (10mm) plate, then again through the fine (4.5mm) plate.
3. Mix in any other optional add-ins at this point (jalapeno powder/flakes, high-temp cheese, etc.)
4. Add cold water until mixture is well lubricated and will make it through the 10mm stuffing horn (up to 50 oz)
5. Load the sausage stuffer with the mixture. As you do, try to avoid air pockets as they will result in air pockets in your finished smokies.
6. Transfer the casings onto the stuffing horn. Either tie the end or leave 2 inches of casings off the end of the horn so the meat doesn't overflow when you start stuffing the casings with the mixture.
7. Slowly stuff the casings with the meat mixture.
8. Preheat smoker or oven to 180°F.
9. Load smokies onto the smoker or oven racks, do not overlap and try to spread smokies as much as possible to ensure even cooking.
10. After 2 hours, increase temp to 200°F.
11. If product hasn't reached 155° internal yet, increase temp to 220°F until it does.
12. Remove smokies from smoker and spray with water to stop the cooking process.
13. Chill overnight or until product reaches 40°F internal temp.
14. Cut to length and enjoy!



# **Bearded Butchers Cajun Snack Sticks**

Making your own Bearded Butchers Cajun Snack Sticks has never been easier! Follow these simple steps and, when paired with your favorite protein and a good heating device, you will have a delicious product that will wow all of the lucky people you share them with...assuming that you'll share of course:)

## **Notes**

- The longer the meat mixture sits, the harder it is to crank though a stuffer. Add water before stuffing if the mixture is getting tight.
- Crank the stuffer backwards one turn in between reloading the casings so the pressure is off the meat mixture and it won't overflow the stuffing horn.
- If you are using previously ground meat, mix seasonings in well before adding in any extras (cheese, jalapenos, etc.)
- During the cooking process, spot check the internal temp and rotate the meat if it isn't heating evenly.
  - Smokers sometimes are hotter near the chimney and will result in unbalanced heating.
- Vacuum seal and freeze any snack sticks that won't be consumed within a few days.



To see the video  
of us making  
snack sticks,  
scan this code:

