

INGREDIENTS

- 25 lbs of Meat Trimmings
- 1 Jalapeno Cheddar Ring Bologna Bundle
 - 1 pack of Salt and Pepper Seasoning (9oz)
 - 1 pack of Pre-tied 40mm x 18" Casings
 - 1 pack of Sodium Nitrite Pink Curing Salt (1oz)
 - 1 pack of Encapsulated Citric Acid (3oz)
 - 1 pack Dried Minced Garlic (2oz)
 - 1 pack Hickory Smoke Flavor Powder (3oz)
 - 1 pack Dried Jalapeno Flakes and Powder (4oz)
 - 1 pack Hi Temp Diced Cheddar Cheese (2.5#)

INSTRUCTIONS

1. In a small bowl, soak casings in water (5-10 minutes)
2. In a large mixing bowl or lug, mix meat (and pork fat if needed) with Bearded Butcher Salt & Pepper Seasoning, pink curing salt, Garlic, and Smoke Powder.
3. Once combined, feed the seasoned meat through the meat grinder using the coarse plate (10mm), then grind **three more times** using the fine plate (4.5mm).
4. Back in the mixing bowl, mix the ground meat and add 32 oz of water until the meat achieves a tacky consistency. Once well combined, evenly add the encapsulated citric acid and mix until just blended. DO NOT grind Encapsulated Citric Acid. Mix in dried jalapenos and hi-temp cheese evenly through at this time.
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 product.
6. Put one casing over the stuffing horn.
7. Slowly stuff the casing with the meat mixture. Stop stuffing 2 inches before running out of casing so you can twist and tie off the end with the attached string.
8. Load sausages into a smoker preheated at 165°F.
9. Smoke at 165°F for 2 hours, then at 185°F for 2 hours, then at 205°F until an internal sausage temp of 155°F is achieved.
10. Remove from smoker and transfer to an ice bath or cold rinse until internal temp is reduced to about 80°F.
11. Transfer to cooler/refrigerator overnight before slicing into finished products.



Jalapeño Cheddar Ring Bologna (Trail Bologna)

Making your own Bearded Butchers Jalapeño Cheddar Ring Bologna is easy with our DIY Bundle! Follow these simple steps and, when paired with your favorite protein and a smoker or oven, you will have a delicious end product to enjoy and share with friends!

REQUIRED TOOLS

- Meat Grinder with Coarse Grind (10 mm) plate and Fine Grind (4.5mm) plate
- Sausage Stuffer with Stuffing Horn
- Large and Small Mixing Bowl
- Smoker or Oven

NOTES

- Keep the meat cold throughout the process, try to avoid letting it set if possible.
- If you are using lean meat like venison, we recommend adding in about 20% of pork fat, or 2 lbs of pork fat for every 10 lbs of venison.
- If you are making different kinds of sausage, put tags on them so you can keep them straight throughout the cooking and chilling stages.
- If these smoking and cooking temps are not available on your cooking device, we recommend any device that can hold a temperature of 200°-250°F until an internal product temperature of 155°F is reached.