

INGREDIENTS

- 25 lbs of Meat Trimmings
- 1 BB Old Fashioned Summer Sausage Kit
 - 1 pack of Salt and Pepper Seasoning (9oz to season 25 lbs of meat)
 - 1 pack of 2.5" fibrous (non-edible) summer sausage smoking casing (pack of 12 for 25 lbs of meat)
 - 1 pack of Sodium Nitrate Pink Curing Salt (1oz for 25 lbs of meat)
 - 1 pack of Encapsulated Citric Acid (3 oz for 25 lbs of meat)

INSTRUCTIONS

1. In a small bowl, soak casings in water (1 hour minimum up to overnight max).
2. In a large mixing bowl, mix meat (and pork fat if needed) with Bearded Butcher Salt & Pepper Seasoning, pink curing salt, and Hickory Smoke Powder (optional).
3. Once combined, feed the seasoned meat through the meat grinder using the coarse plate (10mm), then again using the fine plate (4.5mm) this time.
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, add the encapsulated citric acid and mix until just blended. If adding extras (jalapenos, cheese, etc.) mix them in 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 casings so you can twist and tie off the end.
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 until internal temp is reduced to about 80°F.
11. Transfer to cooler/refrigerator overnight before slicing into finished products.



Old Fashioned Summer Sausage

Making your own Bearded Butchers Old Fashioned Summer Sausage has never been easier! Follow these simple steps and, when paired with your favorite protein and a smoker or oven, you will have a delicious product that will blow the minds of your taste buds. :)

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.
- We highly recommend adding some garlic (try 2 oz dried or 4 oz fresh minced).
- 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.