



**BEEF STICK  
DRIED SAUSAGE STICKS  
(FOR 25 LB OF MEAT)**

BEEF STICKS ARE MADE WITH VERY LEAN MEATS SO THAT THE MOISTURE LEVEL IN THE FINAL PRODUCT IS VERY DRY. THE MEAT FORMULA SHOULD BE 80% LEAN AND 20% FAT REGARDLESS OF THE TYPE OF MEAT USED.

**SUGGESTED MEATS INCLUDE:**

BEEF CHUCK  
STEER MEAT

COW MEAT  
VENISON

BULL MEAT  
OTHER GAME MEAT

**PROCESSING**

1. CHILL THE MEAT TO 30-34 DEGREES F TO PREVENT SMEARING WHEN GRINDING.
2. GRIND MEAT THROUGH A 1/8" PLATE.
3. ADD CURE (1 OZ FOR 25 LB OF MEAT DISSOLVED IN WATER) AND SPICES AND MIX FOR ABOUT 3 MINUTES.
4. STUFF THE MIXTURE INTO A SMALL NATURAL CASING (SHEEP, 18-21MM) OR SPECIAL ARTIFICIAL CASING (18-21MM).  
STICK LENGTHS ARE 6 TO 9 INCHES.
5. PLACE INTO THE SMOKEHOUSE AT 100 TO 110 DEGREES F AND COOL SMOKE FOR 7 TO 8 HOURS DEPENDING ON THE TEMPERATURE.
6. TO FINISH COOKING RAISE THE SMOKEHOUSE TEMPERATURE TO 160-180 DEGREES F AND COOK UNTIL THE MEASURED TEMPERATURE INSIDE A PIECE OF SAUSAGE IS 155 DEGREES F.
7. REMOVE FROM THE SMOKEHOUSE AND PLACE IN A DRY ROOM AT 50-55 DEGREES F FOR 2 HOURS TO COOL AND DRY OUT. THEN PACKAGE AND REFRIGERATE TO INCREASE SHELF LIFE.

**REMEMBER, SAUSAGE MAKING IS AN ART, AS WELL AS SCIENCE. YOU WILL NEED TO ALTER THESE RECOMMENDATIONS TO FIT YOUR EQUIPMENT AND CONDITIONS.**