



**LEBANON BOLOGNA
(FOR 25 LB OF SAUSAGE)**

SUGGESTED MEAT FORMULA FOR 25 LB BATCH:

LEAN BEEF CHUCK	23.0 LB
FATTY BEEF OR BEEF PLATE	2.0 LB

SUGGESTED PROCEDURE:

1. CUBE MEAT INTO 1-INCH PIECES. DISSOLVE 1 OZ MODERN CURE IN 4 OZ OF ICE WATER. MIX CURE MIXTURE WITH THE MEAT, COVER AND CURE IN THE REFRIGERATOR FOR TWO DAYS.

2. MIX THE MEAT AND SEASONINGS (14.33 OZ) TOGETHER, THEN GRIND THROUGH A FINE SAUSAGE PLATE (1/8 TO 1/4 INCH).

ADD 2 QUARTS (32 OZ) ICE WATER AND 2 CUPS OF LIGHT CORN SYRUP TO THE SAUSAGE AND MIX WELL.

STUFF MEAT MIXTURE IN A WIDE CASING (GENERALLY A BEEF CASING). AIR-DRY THE LINKS IN A COOL PLACE IN FRONT OF A FAN OVERNIGHT.

3. COLD SMOKE (ABOUT 120 DEGREES F) FOR 24 TO 36 HOURS. AIR-DRY AT COOL ROOM TEMPERATURE UNTIL FIRM, ABOUT A WEEK.

NOTE: EXPECT A 15% SHRINKAGE DURING SMOKING.