



MAKING SMOKED SAUSAGE

FOR 25 LB OF MEAT

PROCEDURE

FOR BEST RESULTS, SEPARATE THE LEAN MEAT AND FAT TO BE ABLE TO WORK WITH EACH SEPARATELY.

1. GRIND THE COLD, LEAN MEAT THROUGH A BREAKER OR CHILI PLATE AND PLACE IN THE MIXER.
2. ADD THE CURING SALT (1 OZ DISSOLVED IN 1 PINT OF COLD WATER FOR 25 LB OF MEAT). SPREAD IT EVENLY THROUGHOUT THE MEAT. NEXT, ADD THE PROPER FLAVOR OF SEASONING AND THEN MIX FOR 5 MINUTES TO EXTRACT THE PROTEIN PROPERLY FROM THE LEAN MEAT.
3. ADD THE ADDITIONAL FAT AND TRIMMINGS TO THE MIXER AT THIS TIME FOR THE MEAT BLOCK YOU DESIRE. THIS STEP HELPS ELIMINATE SMEARING OF THE FAT AND ALLOWS THE RED COLOR OF THE MEAT TO SHOW BETTER.
4. DO THE FINAL GRIND OF THE MEAT MIXTURE THROUGH A SAUSAGE PLATE AND STUFF INTO DESIRED SIZE CASING, USUALLY A SIZE 32-35 MM CASING.
6. FOLLOW THE NORMAL PROCEDURES FOR YOUR SMOKEHOUSE AS TO TIMES AND TEMPERATURES. IF YOU DON'T HAVE THE PROCEDURES, SEE THE SUGGESTED TEMPERATURES ON THIS SITE.

NOTES:

- * FOR BEST FLAVOR AND COLOR DEVELOPMENT LET THE PRODUCT HANG ON A SMOKE TREE OVERNIGHT IN THE COOLER.
- * ALLOW THE SAUSAGE TO REACH AT LEAST 55 DEGREES F BEFORE PLACING IN THE SMOKEHOUSE.

APPROPRIATE SAUSAGE SEASONING FOR SMOKED SAUSAGE INCLUDES:

COUNTRY PRIDE SALT AND PEPPER SAUSAGE SEASONING
GREEN ONION SAUSAGE SEASONING
GARLIC SAUSAGE SEASONING
JALAPENO SAUSAGE SEASONING
POLISH SAUSAGE SEASONING
SMOKED SAUSAGE SEASONING