



**SUMMER SAUSAGE
SEMI-DRIED, UNFERMENTED
(FOR 25 LB OF MEAT)**

SUMMER SAUSAGE IS MADE WITH HIGH QUALITY MEAT CUTS SO THAT THE TRIMMINGS ARE IN GOOD MICROBIOLOGICAL AND CHEMICAL CONDITION. FINISHED MOISTURE CONTENT IS LOW, USUALLY 50%. A TRUE SUMMER SAUSAGE IS A FERMENTED PRODUCT. HOWEVER, IT CAN BE VERY EXPENSIVE TO GET STARTER CULTURE FOR THE HOBBYIST.

SUGGESTED MEATS INCLUDE:

#1		#2		#3	
BEEF ROUNDS	75%	BEEF CHUCK	40%	VENISON LEAN	75%
BEEF FAT	25%	PORK SHOULDER	30%	PORK TRIMMINGS	25%
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PROCESSING

1. THE MEAT WILL REQUIRE TWO GRINDINGS. DURING THE FIRST GRIND, THE LEAN MEATS ARE GROUND THROUGH A 3/16" PLATE AND FAT IS GROUND THROUGH A 1/2" PLATE.
2. COMBINE THE MEATS, ADD 1 OZ CURE MIX AND SEASONINGS AND MIX EVENLY. OVER-MIXING SHOULD BE AVOIDED.
3. PLACE THIS MIXTURE (NOT OVER 6 INCHES DEEP) IN NON-METALLIC MEAT TUBS TO PAN CURE. COVER AND PLACE IN A 38-40 DEGREES F COOLER AND HOLD FOR 2 TO 4 DAYS TO DEVELOP FLAVOR (IF YOU HAVE THE TIME).
4. AFTER CURING, REGRIND THE MEAT MIXTURE THROUGH A 1/8" PLATE AND STUFF INTO A CASING (COLLAGEN CASINGS 1" TO 4" IN DIAMETER ARE PREFERRED). MAKE SURE THERE ARE NO AIR POCKETS IN THE CASING.
5. ALLOW SAUSAGES TO DRY AT ROOM TEMPERATURE FOR 2 HOURS.

SMOKING PROCESS

THE LARGER THE DIAMETER OF THE SAUSAGE THE LONGER TIME IT TAKES TO SMOKE. THE TIMES BELOW ARE BASED ON USING A TRADITIONAL 2.5" DIAMETER COLLAGEN CASING.

1. PLACE THE SAUSAGE (AT ROOM TEMPERATURE) IN A PREHEATED SMOKEHOUSE AT 110 DEGREES F FOR 12 HOURS.
2. APPLY A COOL, DENSE SMOKE DURING THIS TIME.

SPICES, SEASONING
CUSTOM FORMULATIONS

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3. RAISE THE TEMPERATURE TO 175 DEGREES F AND COOK UNTIL THE INTERNAL TEMPERATURE OF THE SAUSAGE IS 155 DEGREES F. USE A MEAT THERMOMETER TO CHECK THE SAUSAGE. THE TIME REQUIRED DEPENDS UPON THE EQUIPMENT USED, MAYBE 1 TO 3 HOURS.
4. REMOVE THE SAUSAGE STICKS AND SHOWER THEM TO COOL QUICKLY. ALLOW STICKS TO STAND AT ROOM TEMPERATURE FOR 2 HOURS TO DEVELOP A BLOOM.
5. PACKAGE AND REFRIGERATE.