

Venison Bacon & Bacon Ground/Formed – Recipe for 25# Batch

Curley's Sausage Kitchen www.curleyssausagekitchen.com curley@curleyssausagekitchen.com 319-635-2236

Meat to use Venison Bacon	Venison Bacon	Meat to use Bacon Ground & Formed	Bacon Ground & Formed
13# venison/12# pork 15# venison/10# pork 12 1/2# venison/12 1/2# pork	Curley's Premix Venison Bacon Unit 4 cups water (2#) 1 oz. sure cure	25# all pork 15# pork/10# beef 12 1/2# pork/12 1/2# beef	Curley's Premix Bacon Ground/Formed Unit 4 cups water (2#) 1 oz. sure cure
<p>Procedures: Grind venison and pork once through 3/16th plate.</p> <p>Place in mixing pan or meat mixer. Add seasoning water, cure and mix for 10 minutes. Meat will turn a dark cured color and get very tacky (sticky). Mixing of meat is very important.</p> <p>Lay mixture in a shallow pan with a piece of plastic. This helps the meat not to stick to pan when it is cured. Form into a 2 in. thick loaf. Use hands to push down on meat to make a firm texture.</p> <p>Cover with plastic and put in refrigerator overnight.</p> <p>*5 lb. Batch-- 3 oz. seasoning - 1 level teaspoon cure (the pink stuff) - 3/4 cup water.</p>		<p>Smoking: Carefully turn pan upside down on smokehouse screens so meat falls out of pan.</p> <p>Set smokehouse temp at 130-140° for 1 to 2 hours or until dry - damper open.</p> <p>Set smokehouse temp to 150-160° - damper 1/2 open - smoke 2-3 hours or until desired color.</p> <p>Set smokehouse temp 170-180° - no smoke - damper closed until internal temp is 150°.</p> <p>Refrigerate overnight. Slice, package and freeze.</p>	

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