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

Ring Bologna & Cajun Sausage Recipe – 25# Batch

*10# batch sizes use mixing directions on package and procedures/smoking below.

(25# all beef) or (15# beef & 10# pork) or (17# beef and 18# pork) or (15# wild game & 10# pork)

6 cups water Curley's Premixed Seasoning for Ring Bologna or Cajun 1 oz. sure cure

Procedures:

- *Grind meat once through 3/16 plate, grind twice for a finer texture.
- *Place ground meat in meat lugs, pans or meat mixer, sprinkle on 1/2 of seasoning, cure and water.
- *Mix thoroughly with hands or meat mixer 5 minutes. Add rest of seasoning, cure and water. Mix thoroughly 5 minutes. As you mix the meat it will get tacky (sticky) and will turn a dark cured color. Mixing of meat is the most important part of sausage making.
- *Pack meat into stuffer very tightly to exclude all air pockets. Stuff into presoaked (15 minutes) natural or artificial bologna casings
- *Crimp end of casing with casing rings (hog rings), or tie with cotton string.
- *Place in refrigerator overnight—this is important for the meat to cure.

Smoking:

- *Hang sausages in smokehouse evenly, so as not to touch.
- *Drying cycle—sausage needs to be dry for smoke to penetrate casing. This usually takes about 1 to 2 hours at 130-140 degrees, damper open full, need to get humidity out.
- *Smoking cycle turn temp to 150-160 degrees, damper 1/2 open, add smoke and smoke for 2 hours, usually 2 pans chips or saw dust.
- *Cook cycle—turn temp to 170-190 degrees until internal temp is 155 degrees, dampers closed. Need to keep humidity in. Also see steam cooking procedure. This cuts cooking time in half.
- *Cold shower—place meat in lug, run cold water for 5 minutes over meat, this helps cool the sausage and prevent wrinkles.
- *Optional can add one or more of following, 2.5# Hi-temp cheese, 1/2 oz. Powder Garlic, 2 oz. Liquid Smoke, 2 oz. Ground Red Pepper.
- *5 lb. batch-.28 lb. seasoning (5 oz.) -1 level teaspoon cure (pink stuff) -- 1 1/4 cup water.

Curley's Sausage Kitchen <u>www.curleyssausagekitchen.com</u> curley@curleyssausagekitchen.com, 319-635-2236

Ring Bologna & Cajun Sausage Recipe – 25# Batch

*10# batch sizes use mixing directions on package and procedures/smoking below.

(25# all beef) or (15# beef & 10# pork) or (17# beef and 18# pork) or (15# wild game & 10# pork)

6 cups water Curley's Premixed Seasoning for Ring Bologna or Cajun 1 oz. sure cure

Procedures:

- *Grind all meat once through 3/16" plate, grind twice for finer texture
- *Place ground meat in meat lugs, pans or meat mixer, sprinkle on 1/2 of seasoning, cure and water.
- *Mix thoroughly with hands or meat mixer 5 minutes. Add rest of seasoning, cure and water. Mix thoroughly 5 minutes. As you mix the meat it will get tacky (sticky) and will turn a dark cured color. Mixing of meat is the most important part of sausage making.
- *Pack meat into stuffer very tightly to exclude all air pockets. Stuff into presoaked (15 minutes) natural or artificial bologna casings
- *Crimp end of casing with casing rings (hog rings), or tie with cotton string.
- *Place in refrigerator overnight—this is important for the meat to cure.

Smoking:

- *Hang sausages in smokehouse evenly, so as not to touch.
- *Drying cycle—sausage needs to be dry for smoke to penetrate casing. This usually takes about 1 to 2 hours at 130-140 degrees, damper open full, need to get humidity out.
- *Smoking cycle turn temp to 150-160 degrees, damper 1/2 open, add smoke and smoke for 2 hours, usually 2 pans chips or saw dust.
- *Cook cycle—turn temp to 170-190 degrees until internal temp is 155 degrees, dampers closed. Need to keep humidity in. Also see steam cooking procedure. This cuts cooking time in half.
- *Cold shower—place meat in lug, run cold water for 5 minutes over meat, this helps cool the sausage and prevent wrinkles.
- *Optional can add one or more of following, 2.5# Hi-temp cheese, 1/2 oz. Powder Garlic, 2 oz. Liquid Smoke, 2 oz. Ground Red Pepper.
- *5 lb. batch-.28 lb. seasoning (5 oz.) -1 level teaspoon cure (pink stuff) -- 1 1/4 cup water.