

## Ring Bologna Recipe – 25# Batch

(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 Ring Bologna Premixed Seasoning – 1.44#                      1 oz. sure cure

### Procedures:

- \*Grind beef or wild game meat twice through 1/8" plate, grind pork once through 1/8<sup>th</sup> in. plate
- \*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 5-8 minutes. Add rest of seasoning, cure and water. Mix thoroughly 5-10 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 ¼ cup water.

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