

Summer Sausages & Salami's – Recipe for 25# Batch

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

Meat Options to use: 25# beef 15# beef/10# pork 17# beef/8# pork 15# wild game/10# pork or beef 17# wild game/8# pork or beef	All Summer Sausages Curley's Premix Summer Sausage Unit 6 cups water 1 oz. sure cure 2 oz. taste booster (optional)	All Salamis Curley's Premix Salami Unit 6 cups water 1 oz. sure cure
Procedures: Grind meat once through 3/16th 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 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) fibrous summer sausage casings. Crimp end of casing with casing (hog) rings or tie with cotton string. Refrigerator overnight—this is essential 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°, damper open full, need to get humidity out. Smoking cycle - turn temperature to 150-160°, damper 1/2 open, add smoke, smoke for 2 hours, and usually 2 pans chips or saw dust. Cook cycle—turn temperature to 170-190° until internal temperature is 150°, dampers closed. Need to keep humidity in. 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. Make a 5# batch - 5 oz. seasoning -1 level teaspoon cure (pink stuff) - 2 teaspoons taste booster (optional) - 1 ¼-cup water.		

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