

Smoked Sausage – 25# Batch

(25 lbs. all pork) or (15 lbs. pork and 10 lbs. beef) or (12 ½ lbs. pork and 12 ½ lbs. beef) or (15 lbs. wild game & 10 lbs. pork)
6 cups water Curley's Smoked Sausage Premixed Seasoning – 1.46 lbs. 1 oz. sure cure

Procedures:

- *Grind all meat twice through 3/16th plate. For more coarse texture only, grind once.
- *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 natural hog casings, bologna casings, or cellulose casings.
- *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 150 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.
- *5 lb. batch-.28 lb. seasoning (5 oz.) -1 level teaspoon cure (pink stuff) - 1 ¼ cup water.

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