

# Sticks - Recipe for 25# Batch

Curley's Sausage Kitchen [www.curleyssausagekitchen.com](http://www.curleyssausagekitchen.com) [curley@curleyssausagekitchen.com](mailto:curley@curleyssausagekitchen.com) 319-635-2236

<b>Meat Options to use:</b> 25# beef 20# beef/5# pork 17# beef/8# pork or beef 15# beef/10# pork 15# wild game/10# pork or beef	<b>Cody or Pepper Sticks</b> Cody or Pepper Stick Unit 6 cups water 1 oz. sure cure 2 oz. taste booster (optional)	<b>BBQ or Tex Mex or Teriyaki Sticks</b> BBQ or Tex Mex or Teriyaki Stick Unit 6 cups water 1 oz. sure cure
<b>Procedures:</b> Grind meat twice 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 21 mm collagen casings. Place in refrigerator overnight, this is essential for the meat to cure. Optional – can add one or more of following, 2 ½ lbs. Hi-temp cheese, 1/2 oz.-powder garlic, 2 oz.-liquid smoke, 2 oz.-red pepper.		<b>Smoking:</b> 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 temp to 150-160°, damper 1/2 open, add smoke and smoke for 2 hours, usually 2 pans chips or sawdust. Cook cycle—turn temp to 170-190° until internal temp 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. Seasoning Storage: To keep seasonings fresh and prevent caking, store in refrigerator or freezer.

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