

[www.curleyssausagekitchen.com](http://www.curleyssausagekitchen.com)

Curley's Sausage Kitchen

708 Collins Rd

Fairbank, IA 50629

[curley@curleyssausagekitchen.com](mailto:curley@curleyssausagekitchen.com)

319-635-2236

## Steam Cooking Sausage

- Steam cooking speeds up the process of the final cooking stage in sausage making.
- Makes for a better wrinkle free sausage, using humidity as heat source instead of dry heat.
- Take a full pan of water and bring to a full boil on stove.
- Place boiling pan of water and put on heat source of smoker
- Turn heat to high so to keep water at a FULL BOIL.
- Close damper you want to keep humidity in smoker.
- Make sure pan of water does not run out, add more boiling water.
- Cook sausage to 150 degrees, this will take about half of regular cook time.
- When sausage is cooked cold shower with cold water.