



INSTRUCTIONS

For Making Homemade

SNACK STICKS

Pre-Prep Procedures:

- a. Assemble meat, spices, thermometers, aprons and assure cutting boards and knives are clean and sanitized. Use non-reactive containers, such as stainless steel or non-metallic tubs or bowls.
- b. Determine if sausage will be stuffed with or without casings. See below.



1. Weigh meat portions required for batch and chunk up for grinding. NOTE: Snack sticks without casings are made with a very lean meat to fat ratio.



2. Grind all meat through **coarse** grind plate. Keep all meat below 40° F. during processing (colder is better).



3. Portion out spice, cure, and water into separate containers. Mix cure with water just before adding to the meat. See recipe chart below.



4. Add spice and cure/water mixture uniformly over meat.



5. Mix just until sticky. Powdered smoke can be added (available at www.hicountry.com) with the spices if sausage will not be smoked in a cooker/smoker.



6. **Regrind** mixture through **3/16"** plate. This step is optional. For a coarser texture, stuff without regrinding.

BATCH CONVERSION CHART

Total lbs. of meat	Lbs. of Lean Beef or Wild Game	Lbs. of 50/50 * Pork or Beef Trim	Amount of Seasoning	Amount of Cure ** / Cool Water
30 lbs.	21 lbs.	9 lbs.	All (13.8 oz.)	2 packets / 3 cups Water
15 lbs.	10-1/2 lbs.	4-1/2 lbs.	1-1/8 Cup	1 packet / 1-1/2 cups Water
10 lbs.	7 lbs.	3 lbs.	3/4 Cup	1 tsp. / 1 Cup Water
5 lbs.	3-1/2 lbs.	1-1/2 lbs.	6 Tbsp.	5/8 tsp. / 1/2 Cup Water

The spice usage rates above are guidelines only. Using more or less is a matter of personal preference.

* 50/50 Trim = 50% Fat and 50% Lean Meat.

The above meat blends are for sausage stuffed into casings. For snack sticks without casings, use little or no fat trim. The cook process is identical to making jerky, hence much of the fat will render out.

** **Cure Instructions:** Dissolve cure into cool water per chart above prior to mixing into meat. Cured sausage will have a pinkish color after cooking.

STUFFING and COOK/SMOKE PROCEDURES:

7A. Snack Sticks WITHOUT Casings:



- a. Extrude meat with a Jerky Shooter (as shown) onto a wire tray or cookie sheets (if cooking in a home oven), allowing plenty of space between sausages.
- b. Continue with one of the cook schedules below.



HOME OVEN COOK SCHEDULE for Snack Sticks WITHOUT Casings:

Suggested Cook Schedule - results may vary with different ovens.



- A. Insert a temperature probe into the center of a sausage to monitor the internal temperature (See Tip 6).
- B. Preheat oven to 325° F. This temperature will allow for pathogen destruction prior to the drying cycle (See Tip 7).
- C. Place screen (use pan to catch drippings) or cookie sheet in oven.
- D. Cook until internal temperature of sausage reaches 160° F. Remove probe.
- E. Lower oven temperature setting to 145° F. to 170° F. and dry to desired texture.

Dehydrator: Snack sticks can also be moved to dehydrator trays after the necessary internal temperature (160° F) has been achieved.



COOKER/SMOKER SCHEDULE for Snack Sticks WITHOUT Casings:

Suggested Cook Schedule - results may vary with different types of cooker/smokers.



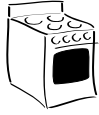
- A. Create steam by setting cooker/smoker to high and placing a water tray over burner. This will allow for pathogen destruction prior to the drying cycle (See Note A).
- B. Insert a temperature probe into the center of a sausage to monitor the internal temperature (See Tips 5 & 6).
- C. Insert sausages and cook until internal temperature of sausage reaches 160° F. Remove temperature probe.
- D. Lower cooker/smoker temperature setting to 140° F. to 145° F. and apply smoke. Smoke adheres best to a moist and tacky surface.
- E. Dry to desired texture.

Note A: If your cooker/smoker cannot make steam, required safety temperatures can be achieved in a home oven and transferred to the cooker/smoker for the smoke and dry cycle. See steps A to D in Home Oven Cook Schedule above.

7B. Snack Sticks WITH Casings:



- a. 21mm or smaller collagen casings are recommended with appropriate stuffing equipment (See Tips 1, 2, 3).
- b. Stuff sausage into continuous rope or twist sausage into desired length by stuffing a little looser and pinch at lengths and twist two or three turns in opposite directions. Ends may be knotted. (See video online)
- c. Sausage may be refrigerated overnight for flavor development. Allow snack sticks to sit at room temperature for 30 minutes prior to cooking.
- d. Lay sausages on cookie sheet for oven cooking, or hang on smoke rods when using cooker/smoker.
- e. Continue with one of the cook schedules below.



HOME OVEN COOK SCHEDULE for Snack Sticks WITH Casings:

Suggested Cook Schedule - results may vary with different ovens.

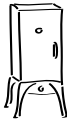


- A.** Insert a temperature probe into the center of a sausage to monitor the internal temperature (See Tip 6).
- B.** Preheat oven to 145° F. or lowest temperature that oven can be set to.
- C.** Place cookie sheet in oven and cook for 60 minutes. If possible, place a water tray in the oven to help prevent casings from getting overly tough.
- D.** Raise oven temperature setting to 170° F. and cook until internal temperature of sausage reaches 152° F. (See Tips 4 & 5).

- E.** If a drier sausage is desired, reduce oven temperature setting to 140° F. and dry to desired texture. Remove from oven and cool in refrigerator.
If a moister sausage is desired, remove sausages from oven and immerse in very cold water for 2 to 3 minutes to set fat. Air dry and refrigerate.



Dehydrator: After 152° F. internal temperature is achieved the sticks could also be transferred to a dehydrator and dried to desired texture.



COOKER/SMOKER SCHEDULE for Snack Sticks WITH Casings:

Suggested Cook Schedule - results may vary with different types of cooker/smokers.



- A.** Set initial cooker/smoker temperature to 135° F. to 145° F.
- B.** Insert a temperature probe into the center of a sausage to monitor the internal temperature.
- C.** Insert sausages and cook until internal temperature of sausage reaches 80° F. to 85° F.
- D.** Apply smoke. Smoke adheres best to a moist and tacky surface. Adjust dampers if necessary.

- E.** Reset cooker/smoker temperature to 150° F. to 160° F. and cook to an internal temperature of 140° F. to 145° F.
- F.** Reset cooker/smoker temperature to 170° F. to 180° F. and cook to a final internal temperature of 152° F. (See Tips 4 & 5). If possible, place a water tray in the oven to help prevent casings from getting tough.
- G.** If a drier sausage is desired, reduce oven temperature setting to 140° F. and dry to desired texture. Remove from oven and cool in refrigerator.
If a moister sausage is desired, remove sausages from oven and immerse in very cold water for 2 to 3 minutes to set fat. Air dry and refrigerate.



TIPS & TRICKS

For Making Homemade

SNACK STICKS

1. Stuffing difficulties: If sausage mixture will not flow through a small diameter stuffing horn, water can be added to the sausage until the meat flows more readily. Although not the best solution, the water will evaporate in the cook process.



Bucket Stuffer

2. Bucket Stuffer: A bucket stuffer works the best for stuffing small diameter sausage. Stuffing through a small stuffing horn off a grinder without special attachment seldom works well.

3. Other stuffing options: If the meat simply does not pass through a small stuffing horn, then the meat can be stuffed through a large stuffing horn into a fibrous casing for a snack sausage.

4. Cooking snack sticks in casings: Putting a water tray into the cooker/smoker (or home oven) after the internal temperature reaches 145° F. will help to hydrate the casings and avoid case hardening (when protein hardens and prevents moisture from transferring to the outside of the sausage).

5. Internal temperatures: The internal temperatures are critical during any cook process. The internal temperatures given in the cook procedures are critical to destroy harmful pathogens which are even more susceptible when utilizing game meat where field dressing, transporting and storing in ambient temperatures can contaminate and cause the growth of these pathogens.



Internal Temperature Probe

6. Internal temperature monitoring: The best option is to obtain a monitoring device with a temperature probe as shown (approx \$30) or an oven proof thermometer.

7. Snack Sticks without casings: Snack sticks without casings are cooked and dried like jerky. This is a two step cook-dry method where pathogens are destroyed initially with high heat, or steam, to prevent microorganisms from becoming heat resistant in otherwise long low temperature drying procedures.

a. When making snack sticks with casings, the casing holds in the moisture to prevent microorganisms from becoming heat resistant thereby they can be destroyed at the higher internal temps at the end of the cook cycle.