

[*www.OwensBBQ.com*](http://www.OwensBBQ.com)

*Owens BBQ*

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**Hot Honey Stick Seasoning – 25 lb. batch**

\*\* These are only our recommendations for % of pork/venison, times, temps, and plate size for grinding \*\*

20 lbs. venison or beef and 5 lbs. pork

1 package of Hot Honey Stick Seasoning

1 package of the Speed Cure

2-3 cup cold water

**8 TBSP seasoning AND 1/8 tsp Speed Cure per lb. of meat for smaller batches**

**Process**:

* Grind pork and venison or beef through a 3/8” (10mm) plate.
* Place meat in meat mixer or tote. Mix seasoning, speed cure, and water together then mix that into the ground meat for 5 minutes or until well mixed.
* Once you have all the seasonings mixed in do a second grind of the meat. Grind through a 3/16” (4.5mm) plate. If you want to add cheese or fruit, now is the time.
* Stuff into casing. Suggested size 19mm or 22mm mahogany collagen casings or 20/22mm natural sheep casings. Rest meat overnight before smoking for the cure to work and to develop the flavors more.

**Smoking**:

* Set Smokehouse temp at around 130° with the damper open and add meat sticks with no smoke for 1-2 hours for the sticks to dry. Do not have any pieces touching if possible.
* Turn the Smokehouse temp up to 150°- 160° with the damper open and smoke for 2-3 hours. This is all a personal preference.
* Once you are done smoking you need to finish cooking and get the sticks up to the proper internal temperature. Turn the Smokehouse up to 170° - 190° and cook until internal temp is 155°. Remove from smoker and allow to cool. We like refrigerate overnight before packaging.

**Recommendations – To add in extra flavor add 2-4 lbs. of High Temp Pepper-Jack Cheese or another flavor. Or add 1-2 lbs. of dehydrated pineapple (diced).**

**NOTE: do not mix cheese or fruit in and then through the grinder again, you want to mix in the cheese as the final step before stuffing, packaging, or making into patties.**