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*Owens BBQ*

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**Stampede Sausage – 25 lb. batch**

\*\*These are only our recommendations for % of pork & venison, plate size for grinding and casing size \*\*

12 ½ lbs. venison or beef and 12 ½ lbs. pork (Can also use 15 lbs. venison/beef and 10 lbs. pork **or** 25 lbs. all pork)

1 package of Stampede Sausage Seasoning

1 package of Speed Cure

2 to 3 cups cold water

Optional\* - 1 ½ cups Binder Flour or Powdered Milk

Optional\* - 4oz. Carrot Fiber (referring to Carrot Fiber Directions for mixing)

**For a 12 ½ lb. batch use 0.65 lb. of seasoning and 1 cup cold water.**

**1.5 TBSP 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, 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 1/4” (6mm) plate. If you want to add cheese, now is the time.
* Leave as bulk sausage or stuff into casing. Suggested size 32-35mm or 28-32mm Hog Casings. Resting meat overnight before smoking will intensify the flavor.

**Smoking**:

* Set Smokehouse temp at around 130° with the damper open and no smoke for 1 hour to dry. Do not have any pieces toughing if possible.
* Turn the Smokehouse temp up to 150°- 160° with the damper open and add smoke for about 2 hours.
* Turn the Smokehouse up to 170° - 190° and cook until internal temp is 155°.
* Once they come to temperature immediately place in a cold water bath for 20 minutes or until the internal temperature reaches 100°-110°. Dry at room temperature before packing.

**Recommendations – To add in extra flavor add 2-3 lbs. of High Temp Cheddar Cheese.**

**NOTE: do not mix cheese 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.**