

# BEEFSTICKS

BEEF 75 - 80% LEAN	100 LBS
WATER	10 LBS
TODD'S BEEF STICK SEASONING	5 LBS 8 OZ
TODD'S QUICK CURE	4 OZ

1. COARSE GRIND BEEF THROUGH 1/8TH PLATE.
2. MIX BEEF, TODD'S QUICK CURE, WATER, AND TODD'S BEEF STICK SEASONING 3 - 5 MINUTES UNTIL UNIFORM.
3. STUFF INTO 21MM CASINGS.
4. PLACE IN COOLER FOR 24 HOURS TO CURE OUT.
5. HANG IN SMOKEHOUSE

6. **SMOKING PROCEDURE**

TIME	INTERNAL TEMP.	DRAFT	SHOWER
30 MINUTES	130°F	OPEN	NONE
60 MINUTES	130°F	OPEN	HEAVY
60 MINUTES	130°F	OPEN	HEAVY

7. WHEN DESIRED COLOR HAS BEEN ACHIEVED, FINISH COOKING IN 165° F WATER TO AN INTERNAL TEMPERATURE OF 155° F.
8. REMOVE FROM SMOKEHOUSE, ALLOW TO AIR DRY AND COOL, THEN REFRIGERATE.



NOTE: WHILE THE ABOVE FORMULA AND/OR PROCESS IS BOTH ACCURATE AND FEASIBLE TO THE BEST OF OUR KNOWLEDGE, TODD'S BBI ACCEPTS NO RESPONSIBILITY OR LIABILITY FOR PRODUCT FAILURE OR LACK OF ACCEPTANCE.

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