

PASTRAMI

INGREDIENTS

DIRECTIONS

1. SELECT SMOOTH, FIRM FRESH BEEF BRISKETS OR ROUNDS.
2. DRY RUB CAREFULLY WITH TODD'S PASTRAMI CURE AND PACK TIGHTLY INTO A CONTAINER AND CURE FOR 20 DAYS IN COOLER 35° - 38°.
3. REMOVE FROM CONTAINER AND SOAK IN COLD WATER TO REMOVE EXCESS SALT APPROXIMATELY 24 HOURS, THEN PLACE UNDER PRESSURE TO SQUEEZE OUT EXCESS WATER.
4. MAKE A PASTE USING TODD'S PASTRAMI SEASONING AND RUB EACH PIECE WITH THE PASTE. LET SET OVERNIGHT IN COOLER.

SMOKING PROCEDURE

DRY BULB SMOKING COOKING TEMP.	TIME	INTERNAL TEMP.	HUMIDITY	SMOKE LIQUID	DRAFT	SHOWER
120°	---	90°	---	---	OPEN	---
135°	---	110°	---	---	OPEN	---
155°	---	130°	---	---	OPEN	---
---	10 MINUTES	---	---	ON	CLOSED	---
---	20 MINUTES	---	---	---	CLOSED	---
175°	---	145°	48%	---	AUTO CLOSED	---
190°	---	160°	58%	---	AUTO CLOSED	---

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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