

SEASONED HUNTERS

INSTRUCTIONS FOR MAKING & COOKING SUMMER SAUSAGE

Each Seasoned Hunters seasoning blend pouch and cure pack seasons/cures 12.5 lbs meat. For making 25 lbs sausage, use 2 seasoning pouches and 2 cure packs.

Meat required: For a 12.5 lb batch, use 7.5 lbs base meat and 5 lbs pork shoulder or butt roast. For a 25 lb batch, use 15 lbs base meat and 10 lbs pork shoulder or butt roast.

- 1. Cube the “base meat”** (lean beef, venison, goose, pheasant, etc.) and the pork into 1” cubes. Weigh out the required amount of meat according to batch size. Add all the meat to a large mixing container and combine the two meats together by hand-mixing.
- 2. Add seasoning blend:** Pour the contents of the seasoning pouch and the cure pack into a mixing bowl and mix well. **Note:** If using natural powdered smoke (optional) and/or meat binder (optional but recommended), add this to the seasoning and cure and mix well, then add the seasoning/cure to the cubed meat and mix well by hand until well distributed.
- 3. Grind the meat - 1st grind:** Grind the cubed and seasoned meat mixture once through a 3/8” plate.
- 4. Add water:** After the first grind, add cold, clean water to the ground meat and mix by hand until all water is absorbed into the meat. For **12.5 lb batch**, add 1.5 cups water. For **25 lb batch**, add 3 cups.
- 5. Grind the meat - 2nd grind:** Grind the meat mixture one more time through a 3/16” or 1/4” plate.
- 6. Add cheese (optional):** If you choose to add high temperature cheese, add and mix by hand. Add cheese at a 5% to 10% ratio. **Example:** a 12.5 lb batch would require 0.65-1.25 lbs cheese.
- 7. Stuff casings:** Put meat into stuffer and tightly stuff casings with meat mixture and tie off the ends. *Fibrous casings need to soak in warm water for 30 minutes before using.*
- 8. Load smoker/cooker:** Hang or lay sausages in smoker. Make sure no sausages are touching. Insert a temperature probe meat thermometer into middle/center of one or two sausages for monitoring.
- 9. Cook/dry sausages:** Set cooking temperature to 100° for 1 hour to dry casings.
- 10. Smoke sausages:** After drying, add wood chips or sawdust to smoke for 1.5 hours, keeping the temperature at or near 100-110° or as low as possible.
- 11. After smoking:** Set cooking temperature to 130° and cook for 3 hours.
- 12. Finish cooking:** Increase the cooking temperature to 180°. Cook until the internal temperature of the snack sticks reaches a finish temp of 158°.
- 13. Cool Sausages:** Remove sausages from smoker/cooker and submerge in cold water bath to reduce the internal temperature of the sausages to approx 110°. This is to stop the sausages from further cooking. For reference, submerging 25 lbs of sausage in a cooler filled with 50° water takes 20 min to cool to 100°.
- 14. Remove Sausages** from water bath and hang to dry/cool, then move to refrigerator. Leave sausages in refrigerator 1-5 days to dry to your liking. Test product daily for desired moistness, then vacuum seal product and keep refrigerated or freeze.

Oven cooking instructions: If you do not have a smoker, sausage can easily be cooked in a home oven. Position oven grills on uppermost level in oven. Lay sausages horizontally on oven grills. Insert a temperature probe into center/middle of one of the sausages. **Set oven temperature at 170°.** Cook until internal temperature of the sausages reaches 158°, **then follow steps 13 and 14 above.** **Note:** For smoke flavor, liquid or powdered smoke can be added during Step 2 (above) when adding seasoning blend.

No meat grinder? Delicious sausage can be made from lean ground beef and ground pork, available from your local meat department, omitting the grinding steps. According to batch size, combine the required amount of ground beef, ground pork, water, and seasoning/cure (and optional meat binder, smoke flavor) all at once. Hand-mix until well blended, then follow the remaining steps above. **No meat stuffer?** Summer sausage casings can be stuffed by hand (the old-fashioned way!) by filling with small portions of the meat mixture and squeezing down the casings to pack tight and remove as many air pockets as possible.