



INSTRUCTIONS

For Making Homemade

DINNER STYLE SAUSAGE

Pre-Prep Procedures:

Assemble meat, spices, thermometers, aprons and assure cutting boards and knives are clean and sanitized. Use non-reactive containers, such as stainless steel or non-metallic tubs or bowls.



1. Prepare casings per instructions on package.



2. Weigh meat portions required for batch and chunk up for grinding (See Tip 1).
Keep the meats very cold for processing (34° F. to 36° F.)



3. Grind all meat through **coarse** grind plate.



4. Portion out spice and distribute over meat. When using cure, mix cure with water just before adding to the meat (See Tip 2).



5. Water is added whether cure is used or not. See recipe chart on other side.
See Tips 6, 7, & 8 on using Powdered Smoke, Sausage Binders and other ingredients.



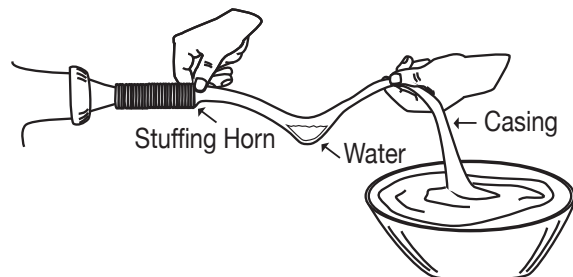
6. Mix thoroughly.
a. Fresh sausage is loosely mixed, avoid over mixing.
b. Pre-cooked and cured sausage should be mixed until it is just turning sticky.



7. Regrind mixture through 3/16" sausage plate or the fine grind plate, depending on the desired texture.



8. Set up stuffing equipment.





9. STUFFING: (Watch Video Clip On-line at www.hicountry.com)

- a. Before sliding the casing on the stuffing horn, open casing end and scoop water into casing. This allows the casing to slide on and off as you fill the casing with meat.
- b. Pinch end and stuff entire casing moderately with meat (See Tip 3).
- c. Knot one end and hold and pinch sausage every 5 to 6 inches and twist 3 to 5 times in one direction to form a link followed by twisting in the opposite direction and repeat. Knot the end.
- d. Pin prick trapped air and retighten by twisting link.
- e. For **FRESH UNCURED** sausage go to **step 10**.
- f. For a **PRE-COOKED AND CURED** smoked sausage, refrigerate overnight for texture and flavor development, **or** continue to **step 11** for cook/smoke procedure.
- g. Unused casings can be stored in a salt brine or add generous amount of salt and seal in original resealable pouch and refrigerate. Do Not Freeze.



10. FRESH UNCURED SAUSAGE: Sausage can be stored in refrigerator up to 4 days. For longer storage; wrap, identify, date, and freeze. Cook/grill fresh uncured sausage thoroughly prior to consuming.

11. PRE-COOKED AND CURED PRODUCT COOK/SMOKE PROCEDURES:



HOME OVEN COOK SCHEDULE:

Suggested Cook Schedule - results may vary with different ovens.

- A.** Allow sausages to rest at room temperature for 15 minutes prior to putting into oven (See Tip 5).
- B.** Preheat oven to 150° F. to 170° F.
- C.** Space out linked sausages on cookie sheet. Insert a temperature probe into the center of a sausage link to monitor the internal temperature.
- D.** Place in oven and cook to an internal temperature of 120° F. to 130° F. If possible, utilize a water tray to add moisture which prevents casings from over drying and getting tough.
- E.** Raise oven temperature setting to 170° F. and cook until internal temperature of sausage reaches 145° F. and hold for 2 minutes. This time and temperature will allow for pathogen destruction (See Tip 4).
- F.** Remove sausages from oven and immerse in very cold water for 5 to 10 minutes to set fat. Air dry and refrigerate to below 40° F. before packaging.

Optional cooking method: Sausage can also be cooked in hot (not boiling) water to 145° F. and hold for 2 minutes. Continue with step F above.



COOKER/SMOKER SCHEDULE:

Suggested Cook Schedule - results may vary with different types of cooker/smokers.



A. Allow sausages to rest at room temperature for 15 minutes prior to putting into smoker (See Tip 5).

B. Set initial cooker/smoker temperature to 130° F. to 140° F.

C. Linked sausages can be hung on smoke rods or layed on screens. Space sausages as much as possible to prevent pale spots. Insert a temperature probe into the center of a sausage to monitor the internal temperature.

D. Cook until internal temperature of sausage reaches 80° F. to 85° F.

E. Apply smoke. Smoke adheres best to a moist and tacky surface. Adjust dampers if necessary.

F. Reset cooker/smoker temperature to 150° F. to 160° F. and cook to an internal temperature of 135° F. If possible, utilize a water tray to add moisture to prevent casings from getting tough.

G. Then, reset cooker/smoker temperature to 170° F. to 180° F. and cook to a final internal temperature of 145° F. and hold for 2 minutes. This time and temperature will allow for pathogen destruction.

H. Remove sausages from oven and immerse in very cold water for 5 to 10 minutes to set fat. Air dry and refrigerate to below 40° F. before packaging.

12. STORAGE: Sausage can be stored in refrigerator up to 4 days. For longer storage; wrap, identify, date, and freeze.



Use the following charts for easy batch conversion.

Recipe for GERMAN FRANKFURTER

Total lbs. of meat	Lbs. of Lean Beef or Wild Game	Lbs. of 50/50* Pork Trim	Amount of Seasoning	Amount of Cure ** / Cool Water
30 lbs.	18 lbs.	12 lbs.	All (13.8 oz.)	2 packets / 3 Cups Water
15 lbs.	9 lbs.	6 lbs.	1-1/8 Cup	1 packet / 1-1/2 Cups Water
10 lbs.	6 lbs.	4 lbs.	3/4 Cup	1-1/4 tsp. / 1 Cup Water
5 lbs.	3 lbs.	2 lbs.	6-3/4 Tbsp.	5/8 tsp. / 1/2 Cup Water

Recipe for ITALIAN & BRATWURST

Total lbs. of meat	Lbs. of Lean Beef or Wild Game	Lbs. of 50/50* Pork Trim	Amount of Seasoning	Amount of Cure ** / Cool Water
30 lbs.	18 lbs.	12 lbs.	All (12.8 oz.)	2 packets / 3 Cups
15 lbs.	9 lbs.	6 lbs.	1 Cup	1 packet / 1-1/2 Cups
10 lbs.	6 lbs.	4 lbs.	2/3 Cup	1-1/4 tsp. / 1 Cup
5 lbs.	3 lbs.	2 lbs.	4-1/2 Tbsp.	5/8 tsp. / 1/2 Cup

Special Beer Brat Recipe

Simply substitute the water in the table with your favorite beer (or non-alcoholic beer) for a great beer brat on the grill!

** Many times Italian & Bratwurst Sausages are made as a fresh sausage without cure. However, for a precooked and cured sausage, use cure as noted in above chart.

Recipe for POLISH KIELBASA

Total lbs. of meat	Lbs. of Lean Beef or Wild Game	Lbs. of 50/50* Pork Trim	Amount of Seasoning	Amount of Cure ** / Cool Water
30 lbs.	18 lbs.	12 lbs.	All (13.8 oz.)	2 packets / 3 Cups Water
15 lbs.	9 lbs.	6 lbs.	1 Cup	1 packet / 1-1/2 Cups Water
10 lbs.	6 lbs.	4 lbs.	2/3 Cup	1-1/4 tsp. / 1 Cup Water
5 lbs.	3 lbs.	2 lbs.	4-1/2 Tbsp.	5/8 tsp. / 1/2 Cup Water

Recipe for CHEDDAR POLISH

Total lbs. of meat	Lbs. of Lean Beef or Wild Game	Lbs. of 50/50* Pork Trim	Amount of Seasoning	Amount of Cheese Packet	Amount of Cure ** / Cool Water
30 lbs.	18 lbs.	12 lbs.	All (13.8 oz.)	All (6 oz.)	2 packets / 4 Cups Water
15 lbs.	9 lbs.	6 lbs.	1 Cup	2/3 Cup	1 packet / 2 Cups Water
10 lbs.	6 lbs.	4 lbs.	2/3 Cup	7 Tbsp.	1-1/4 tsp. / 1-1/3 Cups Water
5 lbs.	3 lbs.	2 lbs.	4-1/2 Tbsp.	3-1/2 Tbsp.	5/8 tsp. / 2/3 cup Water

* 50/50 Pork Trim = 50% fat and 50% meat.

Meat mixtures are based on a 20% fat content.

The spice usage rates above are guidelines only. Using more or less is a matter of personal preference.

** **Cure Instructions:** Dissolve cure into cool water per chart above prior to mixing into meat. Cured sausage will have a pinkish color after cooking. Use of the cure is optional.



TIPS & TRICKS

For Making Homemade

DINNER STYLE SAUSAGE

- 1. Choice of meats for Wild Game sausage:** Well-trimmed wild game is very lean. Increasing the fat content in your meat blend may be preferred and closer to store bought sausage. It is not uncommon to have up to 40% fat in these types of sausages. Boston Butt (pork shoulder) works well for combining with game or as a meat to grind straight for pork sausage. Fat enhances the flavor in most all sausages.
- 2. Cured sausage:** Cure is added to pre-cooked and smoked sausage. It works as a preservative and helps to control growth of botulism and other bacteria. The cure also provides a unique and desirable flavor to the meat.
- 3. Ring sausage:** To make ring sausage, stuff into 18 inch lengths and allow enough empty casing on ends to tie together with cotton string or twist ties.
- 4. Cooking tip:** Pre-cooked and cured sausages are cooked steadily to the finished internal temperature of 145° F. The steady cook and lower internal temp is to preserve meat moisture and juices, since these sausages are normally reheated prior to consumption.
- 5. Mending product:** Prior to putting the sausages into the oven or smoker, take time to mend any untwisted links or pin prick unwanted air gaps.



6. Make it your own sausage: Simple additions to any of these traditional sausages can transform them into a gourmet specialty sausage. Jalapenos, cheese cubes, green chilies, onions, beer (in place of water), crushed chili peppers, fresh garlic, bacon bits, etc. may be added just prior to stuffing.

7. Powdered Smoke: To add a smoky flavor Hi-Country's Powdered Smoke may be mixed in with the spices when making pre-cooked and cured sausage in your home oven. These are available in different smoke flavors from www.hicountry.com or at your local store.



8. Sausage Binders: Adding a protein to your meat mixture helps to retain natural juices and makes for a moister, juicier sausage. Binders also work as a fat replacer when using lean game meats. Available in Soy and Soy/Dairy Blend.