



INSTRUCTIONS

For Making Homemade

SANDWICH & SNACK 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. Soak fibrous casings in warm water for 30 minutes or more prior to stuffing.



2. Portion out spice, cure, and water into separate containers. Mix cure with water just before adding to the meat. See recipe chart below.



3. Weigh meat portions required for batch and chunk up for grinding. Keep all meat below 40° F. during processing (colder is better).



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



5. Add spice and cure/water mixture uniformly over meat.



6. Mix thoroughly for 3 to 5 minutes to extract meat protein to improve the bind of the sausage.

See Tips on using Powdered Smoke and Sausage Binders.



7. Re-grind mixture through 3/16" sausage plate, or the fine grind plate, depending on the desired texture. See tip 3 for adding personalized ingredients to your mixture.

This mixture can be refrigerated overnight before stuffing to improve product texture and taste.



8. STUFFING:

- a. Set up stuffer with the largest horn that will accommodate these large casings.
- b. Stuff meat tightly into casing.
- c. Twist the tail of the casing, removing casing slack, and twist tie the end.
- d. Allow sausages to hang at room temperature for an hour prior to cooking.

9. COOK/SMOKE PROCEDURES:



HOME OVEN COOK SCHEDULE:

Suggested Cook Schedule - results may vary with different ovens.

- A.** Lay sausages on cookie sheet. Keep sausages from touching each other to prevent pale spots. Insert a temperature probe into the center of a sausage to monitor the internal temperature.
- B.** Preheat oven to 150° F. to 170° F.
- C.** Place in oven and cook until an internal temperature of 120° F. to 130° F. is reached.
- D.** Next, raise oven temperature setting to 170° F. and cook until internal temperature of sausage reaches 145° F. If possible, utilize a water tray to add moisture to help prevent case hardening (See Tip 4). Rotate sausage so bottom does not over cook.
- E.** Then, raise oven temperature setting to 180° F. to 200° F. and cook to a final internal temperature of 152° F. Do not rush the cook cycle by setting higher oven temperatures.
- F.** Remove sausages from oven and immerse in very cold water for 10 minutes to set the fat. Air dry and refrigerate to below 40° F. before packaging.



COOKER/SMOKER SCHEDULE:

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



- A.** Set initial cooker/smoker temperature to 135° F. to 145° F.
- B.** Sausages can be hung from the string on smoke rods. Keep sausages at least 2" apart and from the walls of smoker. Insert a temperature probe into the center of a sausage to monitor the internal temperature.
- C.** Cook until internal temperature of sausage reaches 80° F. to 85° F.
- D.** Apply smoke. Smoke adheres best to a moist and tacky surface. Adjust dampers if necessary.
- E.** Next, reset cooker/smoker temperature to 150° F. to 170° F. and cook to an internal temperature of 140° F. to 145° F. If possible, utilize a water tray to add moisture to prevent case hardening (See Tip 4).
- F.** Then, reset cooker/smoker temperature to 170° F. to 180° F. and cook to a final internal temperature of 152° F. Do not rush the cook cycle by setting extremely high cook temperatures.
- G.** Remove sausages from oven and immerse in very cold water for 10 minutes to set the fat. Air dry and refrigerate to below 40° F. before packaging.

10. PACKAGING: With casing intact, cut sausage in chunks that can be consumed within a week. Due to the high moisture content of large diameter sausages, mold can develop rapidly. Store refrigerated for up to a week or wrap, identify and date packages and freeze for long term storage. Peel casing back prior to slicing and consuming.

Recipe for OLD STYLE SALAMI

Total lbs. of meat	Lbs. of Lean Beef or Wild Game	Lbs. of 50/50 * Pork or Beef Trim	Amount of Seasoning	Amount of Cure ** / Cool Water
30 lbs.	21 lbs.	9 lbs.	All (15.5 oz.)	2 packets / 3 Cups Water
15 lbs.	10-1/2 lbs.	4-1/2 lbs.	1-1/3 Cups	1 packet / 1-1/2 Cups Water
10 lbs.	7 lbs.	3 lbs.	7/8 Cup	1-1/4 tsp. / 1 Cup Water
5 lbs.	3-1/2 lbs.	1-1/2 lbs.	6-1/2 Tbsp.	5/8 tsp. / 1/2 Cup Water

Recipe for SUMMER SAUSAGE

Total lbs. of meat	Lbs. of Lean Beef or Wild Game	Lbs. of 50/50 * Pork or Beef Trim	Amount of Seasoning	Amount of Cure ** / Cool Water
30 lbs.	21 lbs.	9 lbs.	All (20 oz.)	2 packets / 3 Cups Water
15 lbs.	10-1/2 lbs.	4-1/2 lbs.	2 Cups	1 packet / 1-1/2 Cups Water
10 lbs.	7 lbs.	3 lbs.	1-1/3 Cups	1-1/4 tsp. / 1 Cup Water
5 lbs.	3-1/2 lbs.	1-1/2 lbs.	2/3 Cup	5/8 tsp. / 1/2 Cup Water

Recipe for GERMAN BOLOGNA

Total lbs. of meat	Lbs. of Lean Beef or Wild Game	Lbs. of 50/50 * Pork or Beef Trim	Amount of Seasoning	Amount of Cure ** / Cool Water
30 lbs.	21 lbs.	9 lbs.	All (13.8 oz.)	2 packets / 3 Cups Water
15 lbs.	10-1/2 lbs.	4-1/2 lbs.	1-1/8 Cups	1 packet / 1-1/2 Cups Water
10 lbs.	7 lbs.	3 lbs.	3/4 Cup	1-1/4 tsp. / 1 Cup Water
5 lbs.	3-1/2 lbs.	1-1/2 lbs.	6-3/4 Tbsp.	5/8 tsp. / 1/2 Cup Water

The spice usage rates above are guidelines only. Using more or less is a matter of personal preference. Meat mixture is based on a 15% fat content and is only a guideline. Various types and combinations of lean meats and fat trim can be used. * 50/50 Trim = 50% Fat and 50% Lean Meat.

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



TIPS & TRICKS

For Making Homemade

SANDWICH & SNACK STYLE SAUSAGE

- 1. Powdered Smoke:** Available from stores or on www.hicountry.com, powdered smoke is an excellent way to create a smoky flavor when making sausage in the home oven or simply to augment the smoky flavor of smoked sausage. Simply add to the meat mixture while mixing in the seasoning and cure.
- 2. Sausage Binders:** Hi-Country has binders available in stores or online in Soy and Soy/Dairy Blend. These are added to the mixture after all seasonings and cure is added. A hand mixed sausage often times does not have adequate protein pulled to bind meat and fat together. Binders provide a sub-structure to meat that helps bind meat, fat, and moisture for greatly improved sliceability and texture, and can neutralize some strong gamey flavors.



- 3. Making it your own sausage:** Once the sausage is reground and ready to stuff, other ingredients can be added before sausage is stuffed into a casing. As an example; cheddar cheese cubes, chopped jalapenos, bacon bits, green chilies, or whole peppercorns may be added to create a unique sausage blend. Crushed chili peppers (such as those put on pizza), red pepper, habanera pepper, or garlic can also be added along with the seasonings and cure for a spicier sausage.
- 4. Case Hardening:** This is when the outside of the sausage is over dried, or over cooked, creating a tough protein skin. This condition makes it difficult to transfer moisture out of the sausage, as well as driving heat to the core of a large diameter sausage. Avoid putting very cold sausage into a hot oven or rushing the cooking process. Consider putting a water tray into the oven when resetting ovens to temperatures higher than 180° F., which helps to keep the outside of the sausage from over drying.