



Zach's Spice Company  
Library of Formulas

BEEF STICK  
Dried Sausage Sticks  
(for 50 lb of meat)

Slim Jims are made with very lean meats so that the moisture level in the final product is very dry. The meat formula should be 80% lean and 20% fat regardless of the type of meat used.

Suggested meats include:

Beef Chuck  
Steer Meat

Cow Meat  
Venison

Bull Meat  
other game meat

Processing

1. Chill the meat to 30-34 degrees F to prevent smearing when grinding.
2. Grind meat through a 1/8" plate.
3. Add cure (1 oz for 25 lb of meat dissolved in water) and spices and mix for about 2 minutes.
4. Stuff the mixture into a small natural casing (sheep) or special artificial casing. Stick lengths are 6 to 9 inches.
5. Place into the smokehouse at 100 to 110 degrees F and cool smoke for 7 to 8 hours depending on the temperature.
6. To finish cooking raise the smokehouse temperature to 160-180 degrees F and cook until the measured temperature inside a piece of sausage is 145-150 degrees F.
7. Remove from the smokehouse and place in a dry room at 50-55 degrees F for 2 hours to cool and dry out. Then package and refrigerate to increase shelf life.

Remember, sausage making is an art, as well as science. You will need to alter these recommendations to fit your equipment and conditions.