



GRINDING AND MIXING

When grinding meat, it is always best to have the temperature of the meat under 40 degrees to prevent the smearing of the fat and proteins in the meat.

Process:

1. Use a large hole grinding plate such as a coarse plate for your first grind before any ingredients are added.
2. After the initial grind, thoroughly mix in your ingredients (Seasoning Mix, Cure Mix and other additives) to the meat by adding water to your ingredients. This will allow the ingredients to better absorb and dissolve into the proteins and fat of the meat you are grinding and will also aid in the mixing process.
3. Thoroughly mix together your ingredient and meat mixture. Mixing is a crucial step in the process to make sure that the ingredients are dispersed throughout the entire meat block. Not mixing the ingredients thoroughly will cause there to be both hot and bland spots in your finished product. (If you do not have a mixer, you will want to work with smaller batch sizes (5-10 lb batches) to ensure consistency.)
4. After mixing the ingredients into the meat block, it is time to do the final grind. The grind size will depend on what you want the final consistency to be. In most instances, you will want to use a smaller grinding plate to achieve the desired results.

**If you do not have a grinder, purchase ground meat and thoroughly mix in seasoning to achieve the same results.