

Spices, Seasonings
Custom Formulations
Since 1969

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Zach's Spice Company Library of Formulas

LEBANON BOLOGNA

Suggested meat formula for 25 lb batch:

Lean Beef Chuck	23.0 lb
Fatty Beef or Beef Plate	2.0 lb

Suggested Procedure:

1. Dice meat into 1-inch pieces. Dissolve 1 oz Modern Cure in 4 oz of ice water. Mix cure mixture with the meat, cover and cure in the refrigerator for two days.
2. Mix the meat and seasonings (14.33 oz) together, then grind through a fine plate (1/8 to 1/4 inch). Add 2 quarts (32 oz) ice water and 2 cups of light corn syrup to the sausage and mix well. Stuff meat mixture in a wide casing (generally a beef casing). Air-dry the links in a cool place in front of a fan overnight.
3. Cold smoke (about 120 degrees F) for 24 to 36 hours. Air-dry at cool room temperature until firm, about a week.

Note: Expect a 15% shrinkage during smoking.