



## Making Smoked Sausage

### General Procedure

1. Grind the cold, **lean** meat through a Breaker or Chili plate and place in mixer.
2. Add the Curing Salt (2 oz dissolved in 1 pint of cold water for 50 lb of meat). Spread it evenly throughout the meat. Next, add the proper flavor of seasoning and then mix for 5 to 10 minutes to extract the protein properly from the lean meat.
3. Add the additional fat and trimmings to the mixer at this time for the meat mixture you desire. This step helps eliminate smearing of the fat and allows the red color of the meat to show better.
4. Do the final grind of the meat mixture through a sausage plate and stuff into casings.
5. Allow the sausage to reach at least 55 degrees F before placing in the smokehouse. Follow the normal procedures for your smokehouse as to times and temperatures. For food safety, allow the internal temperature of the sausage to reach 160 degrees F.

### A Suggested Smokehouse Schedule for 32-35 mm casing

(For larger size casings, you will need to increase cooking times slightly.)

<u>Time</u>	<u>Temp</u>	<u>Smoke</u>	<u>Dampers</u>
30 min	125 deg F	off	open (for drying sausage)
30 min	150 deg F	on	closed
15 min	160 deg F	on	closed
*45 min	170 deg F	off	closed

\*Hold at this temperature until an internal product temperature of 155 to 160 deg F is reached.

Because smokehouses cook differently, use the above schedule as a guideline only.