



Zach's Spice Company Library of Formulas

Making Smoked Sausage

For 50 lb of meat

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 block 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.
6. Follow the normal procedures for your smokehouse as to times and temperatures.

Notes:

- * For best flavor and color development let the product hang on a smoke tree overnight in the cooler.
- * Allow the sausage to reach at least 55 degrees F before placing in the smokehouse.