



Making Smoked Sausage using Cure and Sausage Binder

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.

Note: If you use Sodium Tripolyphosphate (phosphate), you should add it at this step (about 5 oz for 50 lb of 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. Evenly spread 1.5 lb to 2 lb of Sausage Binder over the meat in the mixer. Then add 1/2 gallon (2 qt) of ice-cold water to the mixture and mix for a minimum of 5 minutes. Allow the finished mix to rest a short time before stuffing into casings.
5. 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:

- *Allow the sausage to reach at least 55 degrees F before placing in the smokehouse.
- *For best flavor and color development let the product hang on a smoke tree overnight in the cooler.
- *Our recommendation is to use 1.5 to 2 lb of Sausage Binder #762 in 50 lb to obtain good benefit while avoiding the look of too much binder. The Binder holds the fat juices that develop the flavor.
- *Sodium Phosphate aids in the binding the lean meat protein to make a firm bite in the sausage.