



Zach's Spice Company
Library of Formulas

SUMMER SAUSAGE
Semi-Dried, Unfermented
(For 50 lb of meat)

Summer Sausage is made with high quality meat cuts so that the trimmings are in good microbiological and chemical condition. Finished moisture content is low, usually 50%. A true summer sausage is a fermented product. However, it can be very expensive to get starter culture for the hobbyist.

Suggested meats include :

#1		#2		#3	
Beef Rounds	75%	Beef Chuck	40%	Venison lean	75%
Beef Fat	25%	Pork Shoulder	30%	Pork Trimmings	25%
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Processing

1. The meat will require two grindings. During the first grind, the lean meats are ground through a 3/16" plate and fat is ground through a 1/2" plate.
2. Combine the meats, add the cure mix and seasonings and mix evenly. Over-mixing should be avoided.
3. Place this mixture (not over 6 inches deep) in meat tubs to pan cure. Cover and place in a 38-40 degrees F cooler and hold for 2 to 4 days to develop flavor(if you have the time).
4. After curing, regrind the meat mixture through a 1/8" plate and stuff into a casing (collagen Casings 2" to 4" in diameter are preferred). Make sure there are no air pockets in the casing.
5. Allow sausages to dry at room temperature for 2 hours.

Smoking Process

The thicker the sausage the longer time it takes to smoke. The times below are based on using a 2.5" thick collagen casing.

1. Place the sausage in a preheated smokehouse at 110 degrees F for 12 hours.
2. Apply a cool, dense smoke during this time.
3. Raise the temperature to 165 degrees F and cook until the internal temperature of the sausage is 155 degrees F. Use a meat thermometer to check the sausage. The time required depends upon the equipment used, maybe 1 to 3 hours.

4. Reduce the heat. Shower the sausage to cool it. Allow it stand at room temperature for 2 hours to develop a bloom.
5. Package and refrigerate.