

SIGNATURE SMOKED KIELBASA

Meat Block: 17 lbs 80% Lean Beef and 8 lbs 50/50 Pork Trim

Additives:
 1-bag Excalibur Signature Smoked Kielbasa Seasoning
 1-bag (1 oz.) Sure Cure (cure package is included with seasoning)
 2 lbs Ice Cold Water
 12 oz Soy Protein Binder or 6 oz Sure Gel Binder

Process: Grin beef and pork through 1/8" grinder plate. Repeat for a second grind. Dissolve Sure Gel or Soy Protein into water. Add the water, seasoning, and Sure Cure to ground meat and mix for 8 minutes.

Stuff: Stuff into presoaked 32-35mm Natural Hog Casings. Link into 6" links.

Cooking Instructions:

Stage	Oven	Smoke*	Shower**	Time
1	120°F	Off	Off	30 Minutes
2	145°F	On	Off	1 Hour
3	185°F	On	Off	Until Internal Meat Temp Reaches 160°F
4	Off	Off	ON	15-20 Minutes

* Do not use smoke if cooking in a household oven.

** To shower, simply spray with water for 15-20 minutes, or place product in an ice bath.

++ To increase humidity for a better looking final product, place a small pan of water in the bottom of the smokehouse during the entire cooking cycle.

Cooling: Hold 90 minutes at room temperature before moving to cooler or vacuum packaging.