

SUMMER SAUSAGE

Meat Block: 25 lbs of 80/20 Beef Trim
or 20 lbs Venison and 5 lbs Pork Fat

Additives: 1-bag Excalibur Summer Sausage Seasoning (for 25 lbs. of meat)
1-bag (1 oz.) Sure Cure (cure package is included with all summer sausage seasonings)
3 oz Encapsulated Citric Acid (This gives the snack sticks its traditional "tang" flavor. This is an optional ingredient.)
2 lbs Ice Cold Water
12 oz Soy Protein Blend or 6 oz Sure Gel Binder

Process: Grind the beef once through a 3/8" grinder plate. Grind a second time through a 1/8" plate. Mix Sure Gel or Soy Protein blend into water. Add the seasoning and sure cure into the water and mix together. Add water and seasoning mixture to ground meat. Mix for 8 minutes. Add Encapsulated Citric Acid and mix for an additional 45-60 seconds. DO NOT REGRIND.

(If you use Encapsulated Citric Acid, you must cook immediately. If you do not, you must hold in the refrigerator overnight or 12 hours before cooking)

Stuff: Stuff emulsion into Fibrous Sausage Casings that have been presoaked in approximately 90 degree water for 20 minutes. Make sure to tie or clip as snug as possible. Hang on smoke sticks.

Cooking Instructions:	Stage	Oven	Smoke*	Shower**	Time
	1	125°F	Off	Off	1 Hour
	2	140°F	On	Off	1 Hour
	3	155°F	On	Off	2 Hours
	4	175°F	On	Off	Until Internal Meat Temp Reaches 160°F
	5	Off	Off	ON	15-20 Minutes

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

** 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.