

Blue Ribbon Bologna Seasoning

No. 211

SKU: 02-0029

Ingredients:

Dextrose, Salt, Spices, Monosodium Glutamate.

Contains: MSG

Directions for Blue Ribbon Bologna Seasoning

Required for 25# batch:

- 13 Lbs. 90% Lean Beef Trims
- 12 Lbs. 85% Lean Pork Trims
- 2-3 Cups Distilled Water
- 1 pkg. of 211-B Seasoning and Maple Cure

Instructions:

- 1) Grind all trims through 3/16" plate twice.
- 2) Add maple cure with water and mix into meat.
- 3) Add seasonings into meat and mix for 4-6 minutes until meat is tacky.
- 4) Stuff into Fibrous Casing, Beef Rounds or Collagen Casings

Smoking Procedure:

- 1) Preheat Smoker to 120°F.
- 2) Hang product on smoke sticks with no parts touching.
- 3) Insert temperature probe into center of one ring or log.
- 4) Run with dampers wide open 1 hour.
- 5) After 1 hour, place $\frac{3}{4}$ pan sawdust (moistened) on burner.
- 6) Increase temperature to 170°F and smoke for 3 hours (damper $\frac{1}{4}$ open). Raise temperature to 185°F for big bologna 8 x 24.
- 7) Heat until product reaches an internal temperature of 155°F.
- 8) Shower product to reduce temperature to 100-110°F or cool in cold water bath.
- 9) Dry at room temperature and place in cooler.

