

Summer Sausage Seasoning

No. 500-B

SKU: 02-0143

Ingredients:

Spices, including Paprika, Salt, Dextrose and Sodium Erythorbate (2.37%).

Contains: No MSG

Directions for Smoked Summer Sausage

Required for 25# batch:

- 15# of Lean Beef Trims (90% Lean)
- 10# of 85% Lean Pork Trims
- 2-3 Cups Distilled Water
- 1 pkg. of 500-B Seasoning and Maple Cure

Instructions:

1. Grind all meat through $\frac{3}{8}$ " plate or larger. Regrind through $\frac{1}{8}$ " plate.
2. Add cure to water; mix into meat.
3. Add seasoning into meat and mix for 4-6 minutes until meat is tacky.
4. Stuff into fibrous casings.

Smoking Instructions:

1. Preheat Smoker to 100°F.
2. Place sausage on smoke sticks.
3. Insert temperature probe to center of one sausage.
4. Open dampers all the way. Run at 100°F for one hour.
5. After an hour, increase temperature to 110°F; add $\frac{2}{3}$ pan moistened sawdust; smoke for 4 hours with top damper $\frac{1}{8}$ open and bottom damper $\frac{3}{4}$ open.
6. Add another $\frac{2}{3}$ pan of moistened sawdust, increase heat to 165°F. Heat until internal temperature reaches 148°F.

7. Turn OFF smoker; place sausage in cold water bath for 20 minutes; to cool sausage to 100°F. Then dry and place in cooler.

Directions for Smoked Venison Summer Sausage

Required for 25# batch:

- 20# of Lean Venison
- 5# of 50% Lean Pork Trims
- 2-3 Cups Distilled Water
- 1 pkg. of 500-B Seasoning and Maple Cure

Note: For garlic flavor - Add 1/3oz. of garlic powder

Instructions:

1. Grind all meat through $\frac{3}{8}$ " plate or larger. Re grind through $\frac{1}{8}$ " plate.
2. Add cure to water; mix into meat.
3. Add seasoning into meat and mix for 4-6 minutes until meat is tacky.
4. Stuff into fibrous casings.

Smoking Instructions:

1. Preheat Smoker to 100°F.
2. Place sausage on smoke sticks.
3. Insert temperature probe to center of one sausage.
4. Open dampers all the way. Run at 100°F for one hour.
5. After an hour, increase temperature to 110°F; add $\frac{2}{3}$ pan moistened sawdust; smoke for 4 hours with top damper $\frac{1}{8}$ open and bottom damper $\frac{3}{4}$ open.
6. Add another $\frac{2}{3}$ pan of moistened sawdust, increase heat to 165°F. Heat until internal temperature reaches 148°F.
7. Turn OFF smoker; place sausage in cold water bath for 20 minutes; to cool sausage to 100°F. Then dry and place in cooler.