

Roasted Garlic Sausage – 25# Batch

(25# All Beef) or (15# Beef & 10# Pork) or (17# beef and 18# pork) or (15# wild game & 10# Pork)
6 cups Water Curley's Roasted Garlic Premixed Seasoning 1 oz. Sure Cure

Procedures:

- *Grind beef or wild game meat twice through 1/8" plate, grind pork once through 1/8th in. plate
- *Place ground meat in meat lugs, pans or meat mixer, sprinkle on 1/2 of seasoning, cure and water.
- *Mix thoroughly with hands or meat mixer 5-8 minutes. Add rest of seasoning, cure and water. Mix thoroughly 5-10 minutes. As you mix the meat it will get tacky (sticky) and will turn a dark cured color. Mixing of meat is the most important part of sausage making.
- *Pack meat into stuffer very tightly to exclude all air pockets. Stuff into presoaked (15 minutes) fibrous summer sausage casings
- *Crimp end of casing with casing rings (hog rings), or tie with cotton string.
- *Place in refrigerator overnight—this is important for the meat to cure.

Smoking:

- *Hang sausages in smokehouse evenly, so as not to touch.
- *Drying cycle—sausage needs to be dry for smoke to penetrate casing. This usually takes about 1 to 2 hours at 130-140 degrees, damper open full, need to get humidity out.
- *Smoking cycle—turn temp to 150-160 degrees, damper 1/2 open, add smoke and smoke for 2 hours, 2 pans chips or saw dust
- *Cook cycle—turn temp to 170-190 degrees until internal temp is 155 degrees, dampers closed. Need to keep humidity in. Also see Steam cooking procedure, this cuts cooking time in half.
- *Cold shower—place meat in lug, run cold water for 5 minutes over meat, this helps cool the sausage and prevent wrinkles.
- ***Optional – can add one or more of following, 2.5# Hi-temp cheese, 1/2 oz. Powder Garlic, 2 oz. Liquid Smoke, 2 oz. Ground Red Pepper, 2 oz. taste booster.
- *5 lb. batch-.28 lb. seasoning (5 oz.) -1 level teaspoon cure (pink stuff) - 2 teaspoons taste booster- 1 ¼ cup water.
- **Seasoning Storage: To keep seasonings fresh and prevent caking, store in refrigerator or freezer.