

Tex Mex or Teriyaki Beef/Deer Stick Recipe – 25# Batch

25# - All Beef or 20# Beef & 5# Pork or 15# Wild Game & 10# Pork

6 cups (3#) Water

Curley's Premixed Snack Stick Seasoning

1 oz. Sure Cure

Procedures:

*Grind all meat twice through 1/8" plate, or use ground beef or pork that is already ground.

*Place ground meat in meat lugs or pans, sprinkle on 1/2 of seasoning, cure and water.

*Mix thoroughly with hands 5-8 minutes. Add rest of seasoning, cure and water. Mix thoroughly with hands 5-10 minutes. As you mix the meat will get tacky (sticky) and will turn a dark cured color. Mixing of meat is the most important part of sausage making, you can't over mix.

*Pack meat into stuffer very tightly to exclude all air pockets. Stuff in collagen or sheep casings.

*Place in refrigerator overnight—this is important for the meat to cure.

Smoking:

*Hang sausages in smokehouse evenly, so as not to touch.

*Preheat smokehouse to 130 degrees. (if no heat controls just go by the hours below.)

*Drying cycle—sausage needs to be dry for smoke to penetrate casing. This usually takes about an hour at 130 degrees, damper open.

*Smoking cycle—turn temp to 150 degrees, damper 1/2 open, for 2 hours or until desired color.

*Cook cycle—turn temp to 170-190 degrees until internal temp is 155 degrees, dampers closed.

*Cold shower—place in meat lug with cold water for 5 minutes, this helps cool the sausage and prevent wrinkles.

***Optional - add 2.5# cheddar or jalapeno cheese, 1/2 oz. Powder Garlic, 2 oz. Liquid Smoke, 2 oz. Ground Red Pepper.

**Seasoning Storage: To keep seasonings fresh and prevent caking, store in refrigerator or freezer.