

## Smoked Sausage

U.S.	Ingredient	Metric	Percent
4¾ lb.	Pork lean	2155.0 g	60.00
2¼ lb.	Pork fat back	1020.0 g	28.00
1 lb.	Beef chuck	454.0 g	12.50
7 tsp.	Salt	51.0 g	1.40
1 Tbs.	Dextrose	21.0 g	0.58
3 Tbs.	Paprika, smoked	18.0 g	0.50
2Tbs.	Garlic powder	16.0 g	0.44
5 tsp.	Onion powder	13.0 g	0.35
1 Tbs.	Sausage phosphates	10.0 g	0.28
1½ tsp.	Cure #1	9.0 g	0.25
1½ tsp.	MSG	7.0 g	0.20
1 Tbs.	Pepper, red (flakes)	7.0 g	0.20
3 Tbs.	Sage	6.0 g	0.17
3 Tbs.	Coriander, ground	5.4 g	0.15
2 tsp.	Pepper, black	4.0 g	0.10
	35 mm Hog casings		
8 ¼ lb.	← Totals →	3.8 Kg	100%



*This formulation is based on metric measures; U.S. measures are approximate!*

### Method:

1. Partially freeze the meats and the fat then grind through a medium (3/8" or 10mm) plate.
2. Add all the remaining ingredients to the ground meats
3. Mix well, cover, and let stand in refrigerator at least 6 hours to cure.
4. Stuff the mixture into 35mm hog casings about 18' long leaving enough casing to tie the sausage into a ring [optional: leave in long continuous coil].
5. Hang the sausage at room temperature, until the meat paste reaches ambient temperature and the casing are dry to the touch.
6. Place sausage in pre-heated smoker (130°F (55°C) and apply heavy smoke for 2 hours; raise temperature of the smoker to 180°F (82°C) and continue smoking until internal temperature is 155°F (71°C).
7. Plunge in ice water for 15 minutes; chill in refrigerator at least 6 hours.
8. Before eating heat the sausage gently over low heat on the grill and serve hot.

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