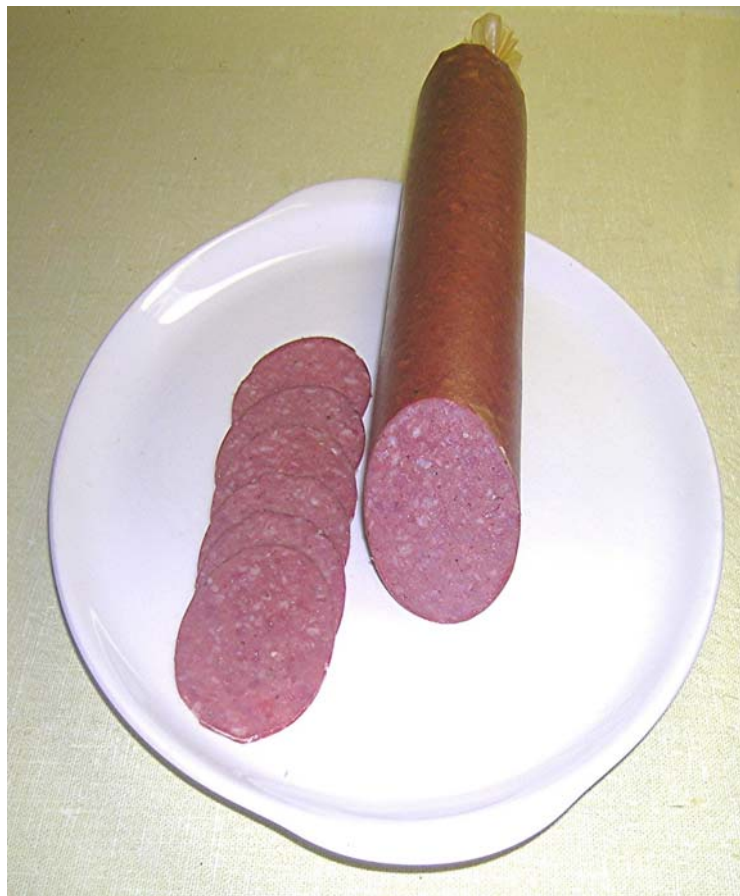


# SMOKED BEEF SUMMER SAUSAGE

U.S.	Ingredient	Metric	Percent
4½ lb.	Beef chuck	2050.0 g	82.56
½ lb.	Beef trim (60% fat)	230.0 g	9.26
¾ cup	NF Dry Milk	50.0 g	2.01
2 Tbs.	Salt	44.0 g	1.77
1½ Tbs.	Corn Syrup Solids	35.0 g	1.41
1 Tbs.	Liquid smoke	15.0 ml	0.60
4 tsp.	Dextrose	12.0 g	0.48
2½ tsp.	Phosphate	10.0 g	0.40
2½ tsp.	Soy protein	7.5 g	0.30
1 Tbs.	Paprika	6.5 g	0.26
1 tsp	Cure #1	6.0 g	0.24
½ tsp.	Garlic, minced fine	5.0 g	0.20
1¾ tsp.	Pepper, white, ground	4.5 g	0.18
¾ tsp.	Ascorbic acid	3.5 g	0.14
2 tsp.	Mustard seed, crushed	1.5 g	0.06
½ tsp	Celery seed	1.0 g	0.04
½ tsp.	Coriander, ground	1.0 g	0.04
¼ tsp.	Nutmeg, ground	0.5 g	0.02
	2¼" collagen casings		

5½ lb.      ← Totals →      2.5 kg 100%

**Note: Use metric weight & volume measurement for better control of ingredients. The U.S. measurements are an approximation of the metric measurements.**



## Method:

1. Trim and cube the beef. (Add the trimmings to the trim meat).
2. Cube the trim and mix with the prepared beef
3. Grind the meats through a small (6.5mm or ¼") plate and then re grind again.
4. Mix the cure, salt, and phosphate together and mix it into the meats and mix until the paste become tacky or sticky.
5. Add the smoke, spices and remaining dry ingredients to the meats and mix well.
6. Stuff into collagen (or fibrous) casings.
7. Allow the casings to thoroughly dry at room temperature.
8. Place in 130°F smoker and smoke for 4 hours
9. Raise the temperature to 180°F, continue applying smoke and hold at this temperature until an internal temperature of 160°F is reached.
10. Remove from smoker and cold shower (or ice bath) immediately until internal temperature is reduced to 90°F.
11. Place under refrigeration for at last 5 hours before slicing.

**Recipe by: Len Poli – Sonoma, California**

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