

SUMMER SAUSAGE (Hi Mountain)

Summer Sausage requires .67 oz of seasoning and .28 oz of cure per pound.

The secrets to making great sausage are:

- Use quality meat. Never make sausage out of old or tainted meat.
- Use quality non-extracted spices. Quick cures and Prague Powders are not recommended by Hi Mountain Jerky.
- Follow the instructions exactly, not “close.”
- Don’t ever add your secrets until after you have made at least one batch; however, we’d like to point out that Hi Mountain got to where we are today by listening to how other people make their sausage, especially recipes handed down from early-day pioneers. If you have a secret and it makes our product even better, share it with us if you wish.

INSTRUCTIONS

1. If you are making a full 30#, mix the two bags of seasonings (darker colored pouches) with the two bags of cure (cream colored pouches). Blend thoroughly. Set aside until ready for use. If you are making a smaller batch, mix seasonings and cure proportionately to the amount of meat being used. **DO NOT OVERKILL!!** It’s better to have too little rather than too much seasoning.
2. Mix 24# lean beef or venison (ground twice) with 6# lean pork (ground once). Blend thoroughly. Note: If you are using venison that has been made into hamburger, be sure it has not been prepared with added pork, pork fat, beef or beef suet.
3. Add 24 oz. Ice cold water and continue blending, adding the seasoning and cure mixture a little at a time. Continue mixing approximately 15 minutes until all the seasoning and cure has been thoroughly blended into the meat mixture.
4. The casings provided are 2 ½” x 20” and will hold approximately 3# of raw meat. For best results, soak casings in warm water for one hour or more before stuffing.
5. Place stuffed sausages in refrigerator overnight; do not leave in refrigerator over 24 hours.
6. When ready to smoke or oven cook remove stuffed sausages from refrigerator and let stand at room temperature for 2 hours. **DO NOT SMOKE OR OVEN COOK ICE COLD SAUSAGES!**
7. Cook in oven or smokehouse to an internal temperature of 156°F (see Cooking Instructions).

COOKING / SMOKING INSTRUCTIONS

SMOKEHOUSE:

Smokehouse temperatures will vary due to type of smoker, location, outdoor temperature, wind, etc. Smoking meat is fun and easy to do. By following these instructions carefully, you will produce great tasting sausages that look and taste great, and are sure to please everyone!

Remember: Too much smoke will produce an off taste. If your smoker will not reach the temperature required, leave sausages in the smokehouse until they are dry to the touch. Then turn smoke “on,” smoke to desired color, and finish cooking in your oven (180° – 200° F) until sausages reach an internal temperature of 156°F.

1. Lay product on screens or hang from racks.
2. 120°F for 1 hour (product needs to be dry to the touch before starting smoke).
3. 140°F for 1 hour with smoke “ON.”
4. 160°F for 30 minutes with smoke “ON.”
5. 180° until product reaches an internal temperature of 156°F.

OVEN:

Your sausage product will cook in your oven, and the flavor will be excellent. You will have some color created by our cure and spices, although the color will not be as heavy as it would be if the sausages were placed in a smokehouse.

1. Lay product on screens.
2. Cook at lowest heat possible for first hour. Leave oven door opened slightly if necessary.
3. 180° to 200° until product reaches an internal temperature of 156°F.

****** After smoking Sausage must be refrigerated or frozen.**

COOKING TIMES WILL VARY WITH THE SIZE OF THE PRODUCT!

Tip: A number of ingredients can be added when making sausage let your taste buds be your guide: onions, garlic, jalapenos, green chilis, cheddar cheese, etc.

Mixing Chart				
# Casings	LBS.	Seasoning	Cure	Water
1	3	1/4 C + 2 T + 2 1/2 t	2 T	3.25 oz
2	6	3/4 C + 1 T + 2 t	1/4 C	6.5 oz
3	9	1 1/4 C	1/3 C + 1 T	9.75 oz
4	12	1 2/3 C + 1 T + 1 t	1/2 C	12.75 oz
5	15	1 pouch	1 pouch	16 oz

T = tablespoon t = teaspoon