



SUMMER SAUSAGE INFORMATION SHEET

Semi-Dried, Unfermented

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26 Lyerly St. Houston, TX 77022 713-691-2935 800-356-5189 Fax: 713-691-3250

Summer Sausage is made with high quality meat cuts that are in good microbiological and chemical condition. Finished moisture content is low, usually 50%. A true summer sausage is a fermented product, however, it can be expensive to get started for the hobbyist.

These instructions will produce an unfermented, semi-dried product. Adding citric acid or fermento (see optional ingredients) will provide a somewhat tangy, fermented taste.

Suggested meat ratios include: For 25 lb. Recipe

1. Beef Summer Sausage -
18.75 lb. Beef Rounds 6.25 lb. Beef Fat
2. Beef / Pork Summer Sausage
10 lb. Beef Chuck 7.5 lb Pork Shoulder 7.5 lb. Pork Trimmings (Fat)
3. Wild Game Summer Sausage
18.75 lbs. Game 6.25 lbs. pork trimmings (Fat)

Required ingredients:

- Water – up to 10% of the meat weight – acts as a ingredient distribution system and meat lubricant.
- Cure # 1 – Use 1 oz. of cure per 25 lb. of meat when smoking or processing at temps. under 200° F
- Casings - If stuffing into casings.
- Premixed seasoning - for 25 lb of meat. Follow package instructions for amount of seasoning. **Do not over season.**

Optional ingredients: Add these to the seasoning, cure and water and then mix into the meat.

- Soy protein (binder) – Add 3.5% (of meat weight) to the meat mixture. Binds the meat, retains natural juices. Do not use Soy Protein if you are planning to use Non-fat dry milk. (See Below)
- Non-fat dry milk – Add 3.5% (of meat weight) to the meat mixture. Binds the meat, retains natural juices. Do not use Non-fat dry milk if you are planning to use Soy protein. (See Above)
- Fermento - Add 1% to 6% (of meat weight) to the meat mixture. Do not use fermento if you are planning to use citric acid. (See Below)

Optional ingredients: Add these after the meat has been ground the second time and just prior to stuffing.

- Use encapsulated citric acid to reduce the PH in your summer sausage and give it a more tangy or fermented taste. Mix thoroughly but do **not over mix or run thru the grinder**. This will rupture the capsules, releasing the citric acid into the meat prematurely. The capsules will release the citric acid at about 130° F during the cooking or smoking stage. Use 3 oz. per 25 lb. meat. Do not use citric acid if you are planning to use fermento. (See above)
- Add peppercorns to taste if you desire.

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- Add cheese using 5-10% of the meat weight as a guide. Use "Hi Melt" hard cheese such as cheddar or sharp cheddar. Dice the cheese into small chunks adding to the meat after the meat has been ground and just prior to stuffing.
- Add jalapeno peppers to taste. Use dehydrated pepper that has been hydrated or fresh peppers that are chopped up.
- Add Worcestershire Sauce - 1 Tbsp per 25 lb. meat

Processing

1. Grind chilled lean meat through 3/8" plate.
2. Grind the fat meat through 2 or 3 hole kidney plate or cut up into 1 cubes.
3. Mix seasoning, cure and water together in a bowl to make a soupy mixture. Pour over the lean meat, and mix in a plastic meat lug, until the meat is tacky - but do not over mix. For small amounts you may place the mixture in a covered mixing bowl or large plastic bag. After mixing is complete add fat meat. This step helps eliminate smearing of the fat and allows the red color of the meat to show better.
4. Pack meat mixture in the container tightly to remove any air pockets.
5. Hold in cooler at 36-38°F for two days to allow the meat to pan cure and the flavor to develop. Re-mix and repack the meat at least once during this curing time.
6. Regrind through a 3/16" plate. You may stuff during this grind or transfer to a stuffer to stuff. Either way, stuff into fibrous casing or beef middles 1-1/2" to 2-3/4" in diameter and 12" to 20" long. Be sure to omit all air pockets.

Suggested Smokehouse Schedule

1. Hang at room temperature for 3-4 hours
2. Place in smokehouse preheated to 140° F and hold until the internal temperature reaches 100°F.
3. Raise smokehouse temperature to 155° F and start the smoke, smoking for 1-4 hours
4. Stop the smoke and raise the smokehouse temperature to 170° F and cook until internal temperature of the meat reaches 140° F.
5. Raise the smokehouse temperature to 185° F and cook until internal temperature of the meat reaches 145° F.
4. Remove and shower with cool water until internal temperature is at least 100° F or lower.
5. Allow sausage to hang at room temperature until the desired bloom (color development) is obtained.
6. Place under 40° F refrigeration until cooled then package and place in freezer until ready for use.

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Use the chart below as a guide to smoke cook most sausage. Most processors use these stages to make a fully cooked product. For an uncooked product omit the Cooking and Finish stages. Uncooked sausage must be grilled, fried, steamed or par boiled before using.

| Stages | Smoking Chamber Temp. | Product Internal Temp. |
|-----------|---|---|
| 4) Finish | Raise box temp to 185° F. and cook until internal Remove and shower | temp reaches 145° F. |
| 3) Cook | Raise box temp to 170° F | and cook until the internal temp reaches 140° F |
| 2) Smoke | Raise box temp to 155° F and | smoke until desired color and flavor is achieved – 1 to 4 hours |
| 1) Dry | Start with Box Temp at 140° F | Dry at 140° F until internal temp of sausage is around 100° F |

- **If you don't have a sausage stuffer** you can shape the sausages into logs or rolls by hand or you can shape the sausage by stuffing the meat into soup cans (must have a 3" diameter or less). Remove any labels; spray the soup cans with cooking spray or lightly oil them so the sausage is easily removed after cooking. You may cut out both ends. Regardless of the method you use to shape the sausage it is important that the diameter of the sausage be less than 3 inches for adequate heat penetration.
 - **If you do not have a smokehouse you can add liquid smoke or smoke powder to get a smoke flavor** - Add 1 Tbsp. Mesquite Smoke Powder Or Hickory Smoke Powder to 25 lb. of meat
- **If you don't have a smokehouse you can use your kitchen oven.** Preheat the oven to 200° F. Place the sausage rolls on a rack over a pan such as a broiling pan. This allows the grease to drip out. Bake in oven for 3 to 5 hours until the center of the sausage reaches 145° F. For a drier sausage or a sausage with a more cooked flavor, continue cooking until the center temperature is 155° F or higher. It is possible to cook the sausage directly in the soup cans, in a horizontal position. The ends tend to be drier so you might want to loosely cover the ends with foil for a moister sausage. When the sausage is done remove from the oven and place on paper towels to absorb any fat. Cool thoroughly on a rack then wrap and refrigerate for up 2 to 3 weeks or freeze to keep several months. Frozen summer sausage will keep safely for months, but the quality deteriorates after 2-3 months.
- **You may also use a pressure cooker.** Cook at 15 Lb. pressure for 15 minutes.
- **Remember each cooking method has a different effect on appearance and taste of your final product.**

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