



## Snack Sticks Using Zach's Blend 731

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### Dried Sausage Sticks

Stack Sticks / Beef Sticks are made with very lean meats so that the moisture level in the final product is very dry. The meat formula should be 80% lean and 20% fat regardless of the type of meat used.

#### Suggested meats include:

Beef Chuck	Cow Meat	Bull Meat
Steer Meat	Venison	other game meat

#### Processing

1. Chill the meat to 30-34 degrees F to prevent smearing when grinding.
  2. Grind meat through a 1/8" plate.
  3. Add cure (dissolved in water) and spices and mix for about 2 minutes.
  4. Stuff the mixture into a small natural casing (sheep) or special artificial casing. stick lengths are 6 to 9 inches.
  5. Place into the smokehouse at 100 to 110 degrees F and cool smoke for 7 to 8 hours depending on the temperature.
  6. To finish cooking raise the smokehouse temperature to 160-180 degrees F and cook until the measured temperature inside a piece of sausage is 145-150 degrees F.
  7. Remove from the smokehouse and place in a dry room at 50-55 degrees F for 2 hours to cool and dry out. Then package and refrigerate to increase shelf life.
- Remember, sausage making is an art, as well as science. You will need to alter these recommendations to fit your equipment and conditions.

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