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BOLOGNA - From A Morton's Salt 1940's Recipe Booklet.

There are many delicious types and kinds of sausage that can be made with beef and pork. Any clean cuts of meat can be used, and different combinations of meat and seasonings used to suit individual tastes. The following recipe calls for TenderQuick instead of regular salt. Tender Quick cures faster than Regular Salt, brings out a pleasing, rich color, and develops and intensifies the natural flavors of the meat.

Bologna Sausage

Excellent bologna sausage can be made by combining one part pork with 1-1/2 parts beef: For example, 10 lbs. pork and 15 lbs. beef, or 40 lbs. pork and 60 lbs. beef. The following recipe is based on the larger quantity, which would make a total of 100 lbs. of meat.

- 60 Lbs. beef trimmings
- 40 lbs. pork trimmings
- 3 lbs. TenderQuick
- 4 to 8 oz. black pepper
- 1 1/2 oz. coriander
- 1 oz. mace
- Onions if desired.

Mix 2 lbs. TenderQuick with the 60 lbs. chilled beef trimmings and grind, using the coarse grinding plate. After grinding, spread the meat in a cool place and let it cure for 48 hours. Grind the 40 lbs. chilled pork trimmings with 1 lb. Tender Quick and let cure. After 48 hours, re grind the cured beef, using a plate with 1/8" size holes.

Then add the pork and grind the mixture again. Add the seasoning and mix thoroughly. A small amount of water will help to mix. 30 to 40 minutes is not too long for thorough mixing. Stuff the sausage tightly into beef or muslin casings and allow to hang in a cool place over night. Then hang the sausage in a smokehouse heated to 110 to 120° and smoke to a rich brown color, about 2 or 3 hours.

Put the hot smoked sausage immediately into water heated to 160 - 175° F. and cook until they float or squeak when the pressure of the thumb and finger on the casings is suddenly released. The cooking time ranges from 20 to 90 minutes, depending on the size of the casings. Plunge cooked sausage into cold water to chill. Hang in a cool, dry place for future use.

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