



TRAIL BOLOGNA

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TRAIL BOLOGNA

Country-style or trail bologna, as it is sometimes called, is a bologna made with coarse cuts of meat. In the early days of sausage making there were no emulsifying machines and most of the meat was cut by grinding the fat meat through a 1/8" or 3/16" grinder plate. The lean meat is ground through a 1/4" or 3/8" grinder plate. The coarseness of the meat greatly depends on the person making the bologna.

INGREDIENTS FOR 10 LBS.

6 lbs. lean beef
2 level tsp. prague powder #1
4 lbs. pork
2 tbsp. ground white pepper
1 tbsp. paprika
1 tbsp. ground nutmeg
1 tbsp. allspice
1 tbsp. onion powder
3 1/2 oz. salt
3/4 oz. powdered dextrose
3/4 oz. corn syrup solids
1 3/4 oz. fermento

Instructions:

1. Grind meat as described above
2. Add the remaining ingredients and mix thoroughly until evenly distributed
3. Place the meat in containers and pack tightly to eliminate air pockets. Do not pack meat more than 6" high
4. Place the mixture in a cooler at 45-50 degrees F. for 48 hours
5. Regrind it through a 3/8" grinder plate and stuff it into collagen or protein-lined 3-1/2" x 24" casings or beef middles and keep at 45-50 degrees F. for 12 hours
6. Place stuffed product into 120 degree F. preheated smoker until it starts to take on a brown color, with draft and damper 1/2 open. Increase the smokehouse temperature to 170 degrees F. and keep the sausage there until an internal temperature of 158 degrees F. is reached
7. Remove the sausage and air-cool it overnight at 60-70 degrees F.
8. Smoke the sausage again the next day for about 48 hours, or until it has a dark brown color
9. After smoking, store the sausage at 65 degrees F. for 10-12 days with a relative humidity of 70-80%
10. Place the sausage in a cooler at 40-45 degrees F. to achieve 18-20% weight loss

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