

SALAMI

MIXING CHART FOR HI MOUNTAIN SALAMI

CASINGS	TOTAL POUNDS OF MEAT	BEEF OR VENISON	PORK	SEASONING	CURE	CITRIC ACID
3	5	4	1	$\frac{3}{4}$ C.	3 T. + 2 $\frac{1}{4}$ t.	1 T. + $\frac{3}{4}$ t.
6	10	8	2	1 $\frac{1}{2}$ C. + 1 t.	$\frac{1}{2}$ C. + 3 T. + $\frac{1}{2}$ t.	2 T. + 1 $\frac{1}{2}$ t.
11	18	14.4	3.6	2 $\frac{3}{4}$ C. + 1 t.	1 C. + 1 T. + 2 $\frac{1}{2}$ t.	$\frac{1}{4}$ C. + 2 t.



CUSTOMER SERVICE: **1-800-829-2285**

HELP ON THE WEB: **www.himtnjerky.com**

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Important to read before you begin: Each casing is 2" x 18" and will hold approximately 2 pounds of ground meat.

Use the charts on reverse side for mixing beef or venison to pork or you may choose to use a different percentage of beef or venison to pork. The moisture content of the cooked sausages will be different depending on the ratio you use.

- Dice all of the meat into 1 inch cubes.
- Grind through course blade once, mixing the pork with beef or venison as you load the grinder.
- Mix Cure & Seasoning together according to the chart on the reverse side in a separate bowl.
- Sprinkle seasoning on ground meat and mix thoroughly with your hands. **DO NOT ADD CITRIC ACID AT THIS STAGE.**
- Place mixture in airtight container in the refrigerator overnight.
- Mix salt water -1C. salt for 1/2 gallon warm water. Soak casings in warm salt water for 4-7 minutes.
- Add citric acid to the meat mixture and mix well. Run seasoned meat back through the grinder using the coarse or fine blade (your choice) and stuff the casings. Tie off the open end of the casing with the excess string from the tied end.

Cook according to directions below. After cooking, weigh sausages. Hang in cool, dry place with little air movement until weight has decreased by 25%. Slice, peel casings off and enjoy.

Smoking/Cooking Instructions for Hi Mountain Salami (Fahrenheit)

Bring stuffed sausages to room temperature before smoking or cooking (approximately 1-2 hours).

Smoking Instructions

- Lay sausage on screens or hang from racks.
- 120 °F for 1 hour (the sausage needs to be dry to the touch before starting the smoke).
- 140 °F for 1 hour with smoke "ON".
- 160 °F for 30 minutes with smoke "ON".
- 180 °F until the sausage reaches an internal temperature of 156 °F. Smoking times vary depending on equipment and other factors. Experiment and smoke to your taste.

Oven Cooking Instructions

- Line the bottom of oven with foil to catch the drippings.
- Lay sausage on screens.
- Cook at the lowest heat possible for the first hour. Leave oven open slightly to remove excess moisture if necessary.
- 180 - 200 °F until product reaches an internal temperature of 156 °F.

Refrigerate or freeze sausages after smoking or cooking.
