

SUMMER SAUSAGE/BOLOGNA

Meat Mixing Chart for Summer Sausage and Old Fashioned Bologna

Total Lbs.	SUMMER SAUSAGE		OLD FASHIONED BOLOGNA	
	Lbs. Ground Beef or Venison	Lbs. Ground Pork	Lbs. Ground Beef or Venison	Lbs. Ground Pork
30	24 lbs.	6 lbs.	20 lbs.	10 lbs.
15	12 lbs.	3 lbs.	10 lbs.	5 lbs.
3	2 lbs. + 4 oz.	12 oz.	2 lbs.	1 lbs.

Seasoning & Cure Mixing Chart for Summer Sausage and Old Fashioned Bologna

Use For Summer Sausage & Bologna			SUMMER SAUSAGE		OLD FASHIONED BOLOGNA	
Casings	Pounds of Meat	Ice Water	Seasoning	Cure	Seasoning	Cure
1	3	2.4 oz.	1/4 C. + 1 T. + 1 t.	1 1/2 T.	1/4 C. + 2 t.	1 1/2 T.
2	6	4.8 oz.	1/2 C. + 2 T. + 2 t.	3 T.	1/2 C. + 1 T. + 1 t.	3 T.
3	9	7.2 oz.	1 C.	1/4 C. + 1/2 T.	3/4 C. + 2 T.	1/4 C. + 1/2 T.
4	12	9.6 oz.	1 1/4 C. + 1 T. + 1 t.	1/4 C. + 2 T.	1 C. + 2 T. + 2 t.	1/4 C. + 2 T.
5	15	12 oz.	1 pouch	1 pouch	1 pouch	1 pouch
10	30	24 oz.	2 pouches	2 pouches	2 pouches	2 pouches



CUSTOMER SERVICE:
1-800-829-2285

HELP ON THE WEB:
www.himtnjerky.com

Hi Mountain Summer Sausage and Bologna kits have been carefully formulated to satisfy most people's taste. We suggest you start with the smallest batch using our recommended measurements. If that isn't intense enough, make a second small batch with an additional 1/2 teaspoon of seasoning. Continue this to get the taste to be exactly the way you want it. Once you've dialed in your perfect recipe, you can add additional flavors like garlic, pepper, onion, jalapeño as powdered spices or as fresh ingredients.

Important to read before you begin: Each casing is 2 1/2" x 20" and will hold approximately 3 pounds of ground meat. For best results soak casings in warm water for one hour before stuffing. **DO NOT** use metal containers or bowls for mixing.

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, add water and mix thoroughly with your hands.
- 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.
- Place stuffed sausages in the refrigerator for curing at least 12 hours but not more than 24 before smoking or cooking.

Smoking/Cooking Instructions (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.