

# Instructions for making Summer Sausage & Old Fashioned Bologna

Hi Mountain Summer Sausage & 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 mixing guide on the next page for 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.*

**Add Your Own Ingredients:** You can choose to add other tasty ingredients such as onions, garlic, jalapeños, green chilies or grated cheese to the meat mixture before stuffing the casings.

*See next page for mixing charts (Page 1 of 2)*

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## **Meat Mixing Guides & Seasoning & Cure Mixing Charts for: Summer Sausage & Old Fashioned Bologna**

### **Meat Mixing Guide for SUMMER SAUSAGE**

For 30 lbs. (total) of meat mix 24 lbs. of ground beef or venison with 6 lbs. of ground pork.

For 15 lbs. (total) of meat mix 12 lbs. of ground beef or venison with 3 lbs. of ground pork.

For 3 lbs. (total) of meat mix 2 lbs. + 4 oz. of ground beef or venison with 12 oz. of ground pork.

### **Seasoning & Cure Mixing Guide for SUMMER SAUSAGE**

1 Casings = 3 lbs. of meat: Mix 1/4 C. + 2 T. + 2 1/2 t. of seasoning and 2 T. of cure and 2.4 oz. of ice water.

2 Casings = 6 lbs. of meat: Mix 3/4 C. + 1 T. + 2 t. of seasoning and 1/4 C. of cure and 4.8 oz. of ice water.

3 Casings = 9 lbs. of meat: Mix 1 1/4 C. of seasoning and 1/3 C. + 1 T. of cure and 7.2 oz. of ice water.

4 Casings = 12 lbs. of meat: Mix 1 2/3 C. + 1 T. + 1 t. of seasoning and 1/3 C. + 1 T. of cure and 9.6 oz. of ice water.

5 Casings = 15 lbs. of meat: Mix 1 pouch of seasoning and 1 pouch of cure and 12 oz. of ice water.

10 Casings = 30 lbs. of meat: Mix 2 pouches of seasoning and 2 pouches of cure and 24 oz. of ice water.

### **Meat Mixing Guide for OLD FASHIONED BOLOGNA**

For 30 lbs. (total) of meat mix 20 lbs. of ground beef or venison with 10 lbs. of ground pork.

For 15 lbs. (total) of meat mix 10 lbs. of ground beef or venison with 5 lbs. of ground pork.

For 3 lbs. (total) of meat mix 2 lbs. of ground beef or venison with 1 lb. of ground pork.

### **Seasoning & Cure Mixing Guide for OLD FASHIONED BOLOGNA**

1 Casings = 3 lbs. of meat: Mix 1/4 C. + 2 t. of seasoning and 2 T. of cure and 2.4 oz. of ice water.

2 Casings = 6 lbs. of meat: Mix 1/2 C. + 1 T. + 1 t. of seasoning and 1/4 C. of cure and 4.8 oz. of ice water.

3 Casings = 9 lbs. of meat: Mix 3/4 C. + 2 T. of seasoning and 1/3 C. + 1 T. of cure and 7.2 oz. of ice water.

4 Casings = 12 lbs. of meat: Mix 1 C. + 2 T. + 2 t. of seasoning and 1/2 C. of cure and 9.6 oz. of ice water.

5 Casings = 15 lbs. of meat: Mix 1 pouch of seasoning and 1 pouch of cure and 12 oz. of ice water.

10 Casings = 30 lbs. of meat: Mix 2 pouches of seasoning and 2 pouches of cure and 24 oz. of ice water.

(Page 2 of 2)

