

STEP	TIPS
1 Meat Selection & Weighing	<ul style="list-style-type: none"> all cuts of good meat make sausage sausage will need 25% - 30% of fat (pork butts are a good grade of meat & correct ratio of fat to meat) carefully weigh meat and record weight cut into pieces that will fit in your grinder and place in cooler until required
2 Recipe Calculation	<ul style="list-style-type: none"> get all spices, equipment & casing in order to be ready; keep meat in fridge until ready to use use whole spices (ie coarse pepper) for flavour & appearance or finer ground spice so they blend in with the meat completely use only fresh spices (stored in clean, dry, air-tight containers for up to one year)
3 Spice Weighing	<ul style="list-style-type: none"> use an accurate, small scale (digital if possible) all spices should be pre-mixed before mixing with the meat
4 Grinding	<ul style="list-style-type: none"> ideally meat should be chilled between 32° – 35° F (0° -2° C) NOTE: fridge is generally 38° – 40° F (3° – 4° C) freeze meat for about 30 mins before grinding then grind meat block once through selected plate add spice & ice; do not let your meat temp go above 4 °C keep plate & knife matched to ensure even wear and clean plate & knife frequently never run the grinder “dry”, do not tighten head with lever and do not put anything other than meat into the throat lean meat is ground coarsely while fatty cuts are ground finer place meat in fridge if required
5 Mixing	<ul style="list-style-type: none"> sprinkle spices on the meat first, mix and then add cold water (as per recipe) mix manually with hands to desired protein extraction (until it sticks like “glue”) lean meat should be mixed with spices first and fat added at the last moment general rule: 5 mins to mix 10 lbs of meat fat specks start to melt at 95° – 104° F (35° – 40° C) use only cold “ice” water; general rule: 8% - 10% water (depending on the binder used) apply force when mixing (knead), helps extract proteins and hold particles together which results in a good texture refrigerate if needed
6 Grinding	<ul style="list-style-type: none"> grind again thru the smaller selected plate (as per your recipe) wash grinder & lubricate all pieces with mineral oil (to protect against rust)
7 Stuffing	<ul style="list-style-type: none"> prepare the sausage casing (natural, collagen or fibrous) according to manufacturer’s instructions cook a small amount of meat and taste sausage meat before stuffing; you can make last minute corrections if needed keeping in mind that some flavours will intensify with time fill stuffer punching out as much air as possible stuff sausage at a speed that allows you to fill firm, but not overstuff casing stuff as soon as possible (meat will “set up” and absorb all moisture & may be difficult to stuff the next day) can sprinkle water on stuffing tube to increase lubrication; for any air pockets use sausage pricker natural & synthetic casing will cling to the meat and shrink with it as it dries
8 Linking – Alternative Twist	<ul style="list-style-type: none"> tie a knot in one end start at one end and pinch casing between thumb and finger using both hands, twist link away from yourself continue in the same fashion, pinching the casing with both hands, except this time twist the link between your hands towards yourself continue twisting every other link in the opposite direction as the preceding twist until the end of the casing is reached cook immediately or package and freezing
9 Cooking	<ul style="list-style-type: none"> simmer water in a sauce pan; place sausage in sauce pan and cover.; cook about 20 mins, turning periodically with tongs keep the water to a low boil, a high boil will make them split transfer sausage to the grill and finish off (about 10 mins) take internal temperature and cook to 154° – 160° F (but not over 170° F). times may vary due to sausage size and filler content EAT & ENJOY! or package & refrigerate/freeze

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<p>2 Recipe Calculation</p>	<ul style="list-style-type: none"> • get all spices, equipment & casing in order to be ready; keep meat in fridge until ready to use • use whole spices (ie coarse pepper) for flavour & appearance or finer ground spice so they blend in with the meat completely • use only fresh spices (stored in clean, dry, air-tight containers for up to one year)
<p>3 Spice Weighing</p>	<ul style="list-style-type: none"> • use an accurate, small scale (digital if possible) • all spices should be pre-mixed before mixing with the meat • add cure (necessary for smoking)
<p>4 - 8</p>	<ul style="list-style-type: none"> • See steps for "Fresh" Sausage Making (opposite)
<p>9 Smoking</p>	<ul style="list-style-type: none"> • drying/setting step is most important • leave sausage 12 hrs at 2 – 6 ° C (34 – 42 ° F) or 2 – 3 hrs at room temp to fully cure the meat • time depends on diameter of sausage and amount of moisture it contains • space sausage properly on smoke sticks so that they are not touching • preheat smoker to eliminate the humidity inside • drying procedure can last from 0.5 - 2 hrs at 68 – 86 ° F; often performed inside the smoker and lasts about 1 hour (no smoke applied) until casing feels dry • smoking done at temps 50 ° F to 140 ° F (10 – 60 ° C) • combination of low temp, moisture from the sausage and absence of oxygen creates the right conditions for botulism • hot smoking color depends on length of smoking • color changes from light brown to dark brown • type of wood will influence color as well • "easy goes a long way" • flavouring step until desired color is obtained • preservation is accomplished by cooking and keeping product in the fridge • approx. 1 hour of smoking time per 1" sausage diameter • periodically rearrange smoke sticks to reduce smoke & heat variances • finish by poaching in water or in smoker, either method must have final temperature of 155 ° F • <u>poaching in water:</u> <ul style="list-style-type: none"> • easier • less weight loss • about 30 mins / lb OR 10 mins / cm • bring water to 158 – 194 ° F, immerse meat until temp reaches 155 ° F • <u>finishing in smoker:</u> <ul style="list-style-type: none"> • better taste & shinier • lose more weight • slower process • slowly increase smoker temp to 160 ° F until meat reaches 155 ° F • immediately after cooking, shower meat with cold water • rinse briefly with hot water and wipe sausage off • it will continue to "bloom" (improve shine & sharpen shade of color) • EAT & ENJOY! or package & refrigerate/freeze