



Bologna and Summer Sausage

Directions

Meat

Bologna and summer sausage is usually made with a ratio of approximately 70% beef or venison and 30% pork. You can adjust that ratio somewhat, but if you use more beef or venison, you risk having a drier, crumblier bologna if there is not enough fat in the meat. One exception is our sweet bolognas. They have enough sugar that you can get by with 100% beef or venison. You may also use chicken or turkey, but be sure to grind all the fat and the skin in with the meat to make it moist enough.

Grind

Grind twice through a 3/16" plate; or once through a 1/2" plate and then once through a 1/8" plate.

Mixing

Mixing seasonings and cure with the amount of water stated in the seasoning package. Pour over meat and mix thoroughly until the meat becomes very sticky. Another option is to add the seasonings after the first grind, mix a bit and then grind the second time to finish mixing.

Special Note:

If your seasoning comes with a packet of Encapsulated Citric Acid, **DO NOT GRIND** it with the seasoning. Mix it in after the last grind. Grinding the Encapsulated Citric Acid releases the acid into the meat prematurely, resulting in a dry, crumbly product. Mixes that include this are the Sweet Lebanon Bologna and the Jalapeno Summer Sausage.

Casings

The fibrous casings are designed for either smoking or baking. You can use whatever size of casing you prefer. You may stuff summer sausage in the casing marked as Summer Sausage, or you can use a bologna casing if you prefer a larger slice for sandwiches. For bologna, common size is the Size 8 casings (8 x 20 or 8 x 24) that work nice for bread sandwiches. If you want to can your meat, the Size 3½ fits nicely into a wide mouth jar. It makes absolutely no difference what meat is put in what size of casing. Our website gives you the pounds of meat per casing and the diameter. Choose a casing that best fits your needs.

Stuffing

Soak fibrous casings in warm water for half an hour before stuffing. You can stuff with a stuffer, by hand (that may be rather challenging for smaller casings), or with a stuffing tube on your grinder.

Heat Your Meat

The goal in this process is to heat the meat until an internal temperature of **155 degrees** is obtained. Length of time varies with the size of casing, humidity, kind of meat, etc., so use a thermometer to check the temperature.

Smoking

Place in a smokehouse preheated to 155 degrees. Set the damper open until the product is dried off. (Smoke does not penetrate if the casing is still sweating or humidity is too high.) Close the damper and apply a heavy smoke for 2-3 hours or until the desired amount of smoke flavor is obtained. (It will take some trial and error to figure out what you like. It's probably better to do less smoke than more if uncertain.) Finally raise the smokehouse temperature to 185-200 degrees until the internal temperature of the meat is 155 degrees.

Baking

If you want smoke flavor, add smoke powder or liquid smoke to your meat with the seasonings (See the chart below for the recommended amount of smoke powder.) Preheat the oven to 180-200 degrees. Bake until the internal temperature of the meat is 155 degrees.

Hot Water Bath

Smoke until the desired amount of flavor is obtained or add smoke powder. Then place in 170–180-degree water until the internal temperature of 155 degrees is reached. If the water temperature goes higher than 192 degrees it may split the casing.

Cool Down

The final step for all these methods is to shower or submerge the finished product in cold water until the meat reaches an internal temperature of 130 degrees or less. Let hang for 1 to 2 hours at room temperature before freezing.



MEASUREMENTS

Teaspoons of Smoke Powder to Add Per 25 lb. batch **for Baking Only**

2 tsp.

- Pepperoni
- Ring Bologna
- Smoked Sausages
- PA
- Bratwurst
- Polish
- Kielbasa
- Country
- Snack Sticks
- Summer Sausages
- Trail and German Bologna
- Wieners
- Wiener Bologna

6 tsp.

- Pork/Turkey Roll

12 tsp.

- Sweet Bologna

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