



# Snack Sticks

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## Directions

### Meat

Snack sticks are usually made with a ratio of approximately 70% beef or venison and 30% pork. You can do up to 100% beef or venison, but you risk having a drier, more crumbly snack stick if there is not enough fat in the meat. You may also use chicken or turkey, but be sure to grind all the fat and the skin with the meat to make it more moist.

### Grind

Grind the meat twice through a 3/16" plate; or grind 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.

### Casings

#### Collagen Casings (19 or 21mm for smoking)

These come in a snack stick that easily slides onto your stuffing tube and are stuffed dry, making them easier to work with than a natural casing. These are the most popular snack stick casings.

## **Natural Sheep Casing (19-21mm)**

These come in a saltwater brine and need to be kept refrigerated (freeze if not using within several weeks). These are a good option if you want to twist them into lengths as they will hold the twist without tying.

Before you stuff them, rinse with water and let them soak at least a half hour in fresh water before stuffing. Keep them wet while stuffing so they don't stick to the stuffing tube and tear. They are somewhat harder to work with since they need to be fed onto the stuffing tube. We also offer Tubed Natural Casings that come on a plastic sleeve to make it easier to get them on the stuffing tube.

## **Stuffing**

You will need a 1/2" Outside Diameter stuffing tube. Stuff and let set at room temperature for 4-5 hours or refrigerate overnight before smoking, baking, or cooking.

## **Heat Your Meat**

Your goal is to bring the internal temperature up to 145 degrees and hold it there for 30 minutes.

### ***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 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 internal temperature of 145 degrees is reached and held for 30 minutes. If the temperature keeps rising during the 30 minutes, it won't cause a problem other than the snack sticks might dry out a little more.

### **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 145 degrees and hold that temperature for 30 minutes.

## Smoking or Baking/Water Combo

Bring meat temperature up to 135-145 degrees in the oven or smokehouse. Then finish curing in 180-degree water for 15 minutes. This makes a moister snack stick.

## 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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