



Weiner

Directions

Meat

Wieners can be made with pork, venison, beef, chicken, or turkey. Most often a ratio of 50% pork and 50% beef or venison is used. You can use up to 70% beef or venison and only 30% pork, but they will tend to be drier since beef or venison is less fatty than pork. You may use all chicken or turkey but be sure to grind all the fat and the skin in with the meat to make it moist.

Grind

Wieners are typically ground finer than bolognas and summer sausages. Grind once through a 1/2" plate and twice through a 1/8" plate.

Mixing

Mix seasonings and cure with the amount of water stated on the seasoning package. Pour over meat and mix thoroughly until the meat becomes very sticky.

Casings

Collagen Casings (26 mm for smoking)

These come in a stick that easily slides onto your stuffing tube and are stuffed dry, making them easier to work with than the natural casings. However, they do tend to be a little tougher (more of a "skin" to bite through) and if you want to twist them between each wiener you will need to use something to tie the twist to make it hold.

Natural sheep casings (24-26mm)

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.

Non-Edible Cellulose Casings (26 or 28mm)

These are for making skinless wieners. (If you don't like that tough outer skin, try these.) They come in a stick like the collagen casings. After you cure them, put them directly into cold water and use a paring knife to slit them. They should peel off very easily. Many people are worried that these will be hard to remove, but doing it immediately and keeping them moist is the ticket for easy removal of these casings.

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

The goal here is to heat the meat until an internal temperature of 155 degrees is obtained. There are several methods for doing this:

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 the internal temperature of the meat is 155 degrees. Spritzing with water several times during the final heating process keeps the product more moist.

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. Spritzing with water several times during the latter part of the curing time keeps the product moister.

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. This helps keep the final product moister.

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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