



SMOKED SNACK STICKS Scratch Recipes

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SMOKE SNACK STICKS can be made from any type of lean meat with a ratio of 80% lean meat to 20% fat. You may use a Polish Kielbasa sausage seasoning or Slim Jim seasoning of your choice or follow the recipe below.

- 2 cups ice water
- 1 heaping tsp. marjoram
- 2 tsp. Insta-cure No. 1 (modern Cure)
- 2 cups soy protein concentrate or non-fat dry milk
- 2 large cloves fresh garlic or 2 heaping Tbsp. garlic powder
- Optional
 - Add Red Pepper to Taste
 - Add Garlic Powder to Taste
- 5 Tbsp. salt
- 1 Tbsp. sugar
- 1 Tbsp. black pepper coarse
- 10 lbs. boneless pork butts

GRINDING & TRIMMING:

Trim off excess fat, remove all blood clots, bone, sinews, cords, etc. and throw out. Grind all the lean meat through a 3/8" grinder plate and all the fat meat through 3/16" plate. Place in mixing tub, adding all the ingredients and mixing until evenly distributed.

STUFFING:

These sticks should be stuffed into smaller-size casing, preferably 18-22 mm. These are available in natural sheep or manmade collagen. Sausage then is placed on smokehouse sticks and spaced properly. Dry the sausage as follows:

- When stuffing the sausage, it normally is hung on the sausage sticks in the room where you are working. By the time you are finished stuffing the sausage, much of it already is dry. You may put it in a preheated smokehouse at 130 °F with dampers wide open for about 1 hour or until casings are dry and starting to take on a brown color. Or, you may place sausage in a cooler and leave until the casings are dry.

SMOKING:

Place the sausage in a preheated smokehouse at 130° F with dampers wide open for 1 hour until the casings are dry. Apply smoke and increase temperature of smokehouse to 140° F, with dampers 1/4 open, and hold at this temperature for 2 hours. Raise the temperature to 160° and continue smoking for 2 hours. Finally remove the smoke and raise the temperature to 180° F. Cook until the internal temperature reaches 152° F. (If you are using a steam cabinet, remove the sausage from the smoker when it has an internal temperature of 135° F and cook in the steam cabinet to reach 152° F internally). Remove from smokehouse and shower with cold water until the internal temperature is reduced to 100-110° F. Allow the sausage to hang at room temperature for about 30 minutes or until the desired bloom is obtained. Place in cooler at 38-40° F overnight then refrigerate, freeze or eat.

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DRY SMOKED SNACK STICKS can be made from any type of lean meat using a ratio of 80% lean meat to 20% fat. You may use a Polish Kielbasa sausage seasoning or Beef or Snack Stick seasoning of your choice or follow the recipe below

- 2 pounds pork back-fat, grind with 1/8" plate
- 8 pounds lean beef, grind with 1/8" plate
- 4 tablespoons paprika
- 1 teaspoon ground black pepper
- 1 teaspoon ground celery
- 1 tablespoon mace
- 1 teaspoon ground white pepper
- 6 tablespoons ground mustard
- 2 level teaspoons Prague Powder #1 (Modern Cure)
- 1 teaspoon granulated garlic
- 3 1/2 ounces kosher salt
- 1 1/2 ounces powdered dextrose
- 6 ounces Fermento

GRINDING & TRIMMING: Trim off fat (for grinding separately), remove all blood clots, bone, sinews, cords, etc. and throw out. Grind all the lean meat through a 3/16" grinder plate and all the fat meat through 1/8" plate. Place in mixing tub, adding all the ingredients and mixing until evenly distributed.

STUFFING: These should be stuffed into smaller-size casing, preferably 18-22 mm. These are available in natural sheep or manmade collagen casings. Sausage then is placed on smokehouse sticks and spaced properly. Dry the sausage as follows:

- As you stuff the sausage, it normally is hung on the sausage sticks in the room where you are working. By the time you are finished stuffing the sausage, much of it already is dry. You may then put it in a preheated smokehouse at 130 °F with dampers wide open for about 1 hour or until casings are dry and starting to take on a brown color. Or, you may place sausage in a cooler and leave until the casings are dry.

SMOKING: Mix all ingredients, stuff into 18-22 mm sheep casings. Form to desired length. Smoke at 100-110° F for 4 hours. Remove smoke and hold at 110° F another 8 hours, then raise temperature to 180° F and cook until the internal meat temperature reaches 145° F. Allow to cool to room temperature, then refrigerate, freeze or eat.

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