

Sausages



Deejay's Recipe Cards
92 DELICIOUS SAUSAGE RECIPES

<http://www.deejassmokepit.net>

Sausages

Sausage Basics	10
Andouille.....	18
Turkey Andouille	20
All Beef Hotdogs.....	22
American Beef Sausage.....	24
Italian Style Bologna.....	26
Amish Style Bologna	28
Trail Bologna.....	30
Chicken Bratwurst	32
German Bratwurst	34
Medieval Bratwurst	36

Sausages

Sheboygan Bratwurst	38
Brown 'N' Serve Sausage	40
Simple Beef Breakfast Sausage	42
Simple Turkey Bacon Breakfast Sausage	44
Spicy Turkey Breakfast Sausage	46
Jimmy Dean Style Hot Sausage	48
Cabbage & Pork Sausage	50
Cabbage & Beef Sausage	52
Capricolla Ham	54
Chaurice Creole Sausage	57
Chicken And Apple Sausage	59
Chicken Liver & Bacon Sausage	61

Sausages

Roman Chicken Sausage	63
Chinese Sausage	65
Chinese Sausage (Lop Cheong)	67
Chorizo Mexican Sausage	69
Creole Style Hot Sausage.....	71
Creole Pork Sausage	73
Liverwurst	75
English Bangers	78
Fennel Sausage	80
Dry Aged Genoa Salami	82
Beef Salami	85
Dry Aged Hard Salami	87

Sausages

Hawaiian Sausage	90
Hill Country Sausage	92
Hotdogs Pork & Beef	94
Italian Sausage (Mild)	96
Italian Sausage (Hot)	98
Home Cured Bacon	100
Hot Brat Links	103
Cheesy Hot Brat Links	105
Hungarian Sausage	107
Irish Sausages	109
Italian Boar Sausage	111
Italian Chicken Sausage	113

Sausages

Italian Pepper Sausage	115
Italian Turkey Sausage	117
Jewish Beef Sausage.....	119
Kielbasa Sausage.....	121
Kosher Style Salami	123
Krautwurst Sausage	125
Lamb Sausage.....	127
Lebanon Style Bologna	129
Linguica Sausage.....	131
Mortadella Sausage	133
Northern Italian Sausage	135
Old Fashioned Loaf	137

Sausages

Onion Sausage	139
Dry Cured Pepperoni	141
Dry Cured Pepperoni-Salami	144
Smoked Pepperoni	146
Pickle & Pimento Loaf	148
Pickle, Pimento, Olive & Cheese Loaf	150
Simple Polish Sausage	152
Lombo Marinato	154
Lomo Embuchado	156
Potatis Korv	158
Portuguese Style Linguica	160
Potato Sausage	162

Sausages

Red Pepper Sausage	164
Russian Sausage	166
Pennsylvania Dutch Scrapple	168
Sabrosito Style Sausage (Hot)	170
Sabrosito Style Sausage (Mild)	172
Fresh Sicilian-Style Sausage	174
Slim Jim Style Pepper Sticks	176
Smoked Turkey Sausage	178
Deli Style Smoked Turkey	180
Turkey Pastrami	184
Dry Aged Tuscan Style Salami	186
Dry Aged Sopressata	189

Sausages

Spanish Sausage	191
Italian Style Summer Sausage	193
Swedish Korv	195
Swiss Weisswurst	197
Tasso	199
Texas Style Smokies	201
Thai Chicken Or Turkey Sausage	203
Thuringer Sausage	205
Ukranian Kielbasa	207

Sausages

SAUSAGE BASICS

There are a few important things to remember before you get started making sausage.

SAFETY

- 1.) Keep everything clean! When using raw meats they are very susceptible to germs and bacteria. Keep meats stiff but not completely frozen. This will make it not only easier to trim and to grind but reduce the likelihood of airborne contamination and bacterial growth.
- 2.) If you are using different types of meat such as pork and poultry clean your tools and surfaces before continuing to the next type of meat.

Sausages

3.) Wash and sanitize everything as soon as possible after using your equipment. Once it dries it's harder to clean.

INGREDIENTS

All sausages contain meat or meat substitutes, fat and spices. Some will also require binders, cures, cultures and other additives depending on what you are making.

Meat – use only the freshest meats for your homemade sausages. There is an exception to this rule – if you are making dried, semi dried, aged or fermented sausages from pork, fish or wild game meats they should be frozen first to avoid trichinosis. Trichinosis is a worm know to be in pork, fish and wild game which can be transferred to humans by eating infected meat. This is easy to avoid by freezing the meat according to this table: At -5° F for 20 days, or At -10°F for 10 days, or At -20° F for 6 days.

Sausages

Fats – Fat gives sausages it's texture and add flavor, especially pork fat. The percentage of fat in sausages should be between 25 and 30% on average. There are some sausages that will require as much as 45% fat. Go with what is suggested, at least the first time and adjust it to your liking in later batches.

Salt – No getting around it salt adds flavor to meat. Salt also acts as a preservative in some cases. You will use between 1.5 and 3% salt in your sausages. Keep in mind that this should be non iodized kosher or sea salt unless specified otherwise by the recipe.

Spices – In sausages fresh dried spices sometimes works better than fresh. Measurements are generally for dried spices. Two year old spices in your kitchen have lost their flavor. Buy new ones!

Sausages

Binders – There are many types of binders. What a binder does as it suggests is hold the sausage meat together. Soy binders are very popular today but I personally would rather use Carnation low fat powdered milk. It adds texture, body and flavor to sausages you just don't get from soy products. The expensive online butcher grade milk powders are not necessary.

Some sausages may need a gelatin as a binder. These are generally most often referred to as lunchmeats or Deli meats but they are indeed sausages. I highly recommend Knox unflavored gelatin for these types of sausages. Again - the expensive online butcher grade gelatins are not necessary.

Cures – There are several types of cures on the market. Prague Powder, Insta-cure, Salt Petre, Morton's Tender Quick and more. It may not be available to you locally but – I highly recommend purchasing Prague

<http://www.deejassmokepit.net>

Sausages

Powders online if you have to. They are cheap in the long run and easier to control the salt. I get it here: <http://www.sausagesource.com/>
Cures are generally followed by a number #1 or #2.

Prague Powder #1 – *this is used for sausages that will be smoked.*

Prague Powder #2 - *this is used for sausages that are dried, aged or fermented.*

THEY ARE NOT INTERCHANGABLE!

Other Additives – This list can go on forever but I will mention a few I use quite often and tell you what they are used for:

<http://www.deejassmokepit.net>

Sausages

Amesphos - Phosphates – I use a product sold by Ed Ames at; <http://store.theingredientstore.com/> This product hold the moisture in the meat when cooking and freezing, acts as a binder and helps to improve texture, flavor and color. Use is ¼ teaspoon per pound of meat.

Sodium Erythorbate - I use this in brines for ham or bacon when I need to rush the bring. It's use is 1 ounce per gallon of brine.

Potassium Sorbate – this is a mold inhibitor good for dried, semi dried aged, fermented sausages and jerky.

Buttermilk Solids – Sold in grocery stores in the baking section. Adds a nice tang to a sausage without drying or fermenting. Similar to Fermento.

Sausages

Whey – Also a mold inhibitor but adds an almost fermented flavor to non dried sausages. May be used with buttermilk or alone.

Sugars

Dextrose - corn sugar dissolves quickly and stays in solution great in sausage and brines. Has 20% LESS sweetening power than cane sugar.

Corn Syrup Solids – another sugar a be used instead of Dextrose.

Starter Cultures –

Bactoform™ F-RM-52 – used for fermenting/aging salami, and pepperoni.

Bactoform™ LHP - – used for fermenting/aging summer sausage.

I get them from <http://www.butcher-packer.com/>

Sausages

NOTE 1:

When using recipes which include cures such as Prague Powder #1, Prague powder #2 Tender Quick, Instacure or Fermento to name a few, always follow instructions on the package for use NOT the amounts listed in a recipe! Each manufacturer may use slightly a different mix!

NOTE 2:

When ever smoking sausages with a tradition tang such as pepperoni or summer sausage use encapsulated citric acid. It will melt at 135°F adding flavor when needed and add a mouth watering tang. Regular citric acid will dissolve too soon and not add the traditional tang you want.

NOTE 3:

Always use NON Iodized salts. Use Sea Salt or Kosher salt whenever possible.

Download my two helpful sausage making charts before getting started:

http://www.deejayssmokepit.net/SausageDownloads_files/SausageCharts.pdf

http://www.deejayssmokepit.net/SausageDownloads_files/SausageSubstitutions.pdf

Sausages

ANDOUILLE

5 pounds pork butt, cut into 2-inch chunks
1 tablespoon cracked black pepper
2 teaspoons cayenne pepper
2 tablespoons kosher or sea salt
2 tablespoons minced garlic
1 teaspoon red pepper flakes
1/2 teaspoon thyme
1/2 cup cold water
6 feet wide hog casings
3 tablespoons paprika
1/4 teaspoon ground mace
2 tablespoons sugar

<http://www.deejassmokepit.net>

Sausages

Mix the garlic, salt, spices and sugar in a small bowl. Separate meat and fat into two bowls and rub each thoroughly with the spice mixture. Cover and let sit overnight in refrigerator.

Grind the fat in the meat grinder fitted with a 1/4 inch plate. Grind the lean meat using the 3/8 inch plate. Mix the meat in a bowl, add the cold water and knead until water is absorbed and the spices are well blended. Stuff the mixture into wide hog casings.

Dry sausages in a cool place for 2 hours and hot smoke. Ready to eat after hot smoking.

Sausages

TURKEY ANDOUILLE

2 lbs ground turkey
3/4 teaspoon black pepper
1/4 teaspoon mace
3/4 teaspoon cayenne
3/4 teaspoon chili powder
4 tablespoon onion minced
3/8 teaspoon garlic powder
1/4 cup water
2 teaspoons salt
1/4 teaspoon allspice
3/4 teaspoon thyme

Sausages

Mix ingredients well and stuff into casings or roll into 1/2 lb rolls and wrap in plastic wrap and freeze.

Can be sliced into rounds and cooked in frying pan, or broken up and used to flavor other dishes.

This stuff is great smoked!

Dry sausages in a cool place for 2 hours and hot smoke.

You can also stuff this into a larger 4 inch casing, smoke it and slice it like lunchmeat! If you do add a cure#1.

Sausages

ALL BEEF HOTDOGS

20 lbs. beef chuck
30 lbs. veal flank, briskets, or trimmings
1/8 lb. dried marjoram

cracked ice or ice water
1/4 lb. sugar
1/2 lb. frankfurter sausage seasoning
1 oz. garlic compound flour
1/8 lb. ground allspice
1 lb. salt

<http://www.deejassmokepit.net>

Sausages

Trim meats thoroughly, removing all skin, sinews, blood clot, and bones, but leaving the fat.

Put beef through 5/16 inch plate of grinder, and veal through 1/8 inch plate. Put meats into mixer and mix, gradually adding ice or ice water and enough flour to reach desired consistency.

Then mix in remaining ingredients. Stuff into narrow beef round casings or wide sheep casing, and tie with twine into links about 4 inches long. Cut in lengths of four links each, and smoke at medium heat until they are a bright reddish brown, and cook for about 10 minutes at 155 to 160 degrees.

Sausages

AMERICAN BEEF SAUSAGE

6 lbs. lean ground beef
2 teaspoon. sage
3 teaspoon salt
1 1/2 teaspoon freshly ground black pepper
1 teaspoon cayenne
3 cup bread crumbs
4 tablespoons parsley, chopped
2 beaten eggs
1 cup water

Sausages

Mix all ingredients thoroughly and stuff into hog casings. Put into boiling water, being sure to cover completely with water, and boil for about 1/2 hour.

Take from pot and allow to cool, then refrigerate. To serve, cut meat into thin slices and broil slowly until brown on all sides.

Sausages

DEEJAY'S OWN

ITALIAN STYLE BOLOGNA

6 pounds of Brisket	1 pound ground bacon
1-1/2 teaspoons white pepper	1/2 teaspoons garlic powder
1/2 teaspoons ground coriander	1/2 teaspoons ground nutmeg
4 teaspoons of ground mustard	
2-1/2 teaspoons ground celery	
2 tablespoons powdered dextrose	
1 cup powdered Milk	
1 tablespoon Amesphos	
1 cup of ice water	
Prague Powder #1	
3 tablespoons salt	

<http://www.deejassmokepit.net>

Sausages

Rough grind then grind thru 3/16 plate.

Mix in ingredients adding water as you need it.

Stuff into 6" casings and dry over night.

Smoke at 165°F until the internal temp is 150°F is reached then dip into cold water until the internal temperature drops to 90°F.

Sausages

AMISH STYLE BOLOGNA

3 pounds hamburger

3 tablespoons Morton's Tender Quick

1 cup water

1/8 teaspoon garlic powder

1/2 teaspoon onion powder

This recipe came from an Amish girl I met from PA in 1973.

It's a simple recipe but good. Similar to meatballs or meatloaf.

<http://www.deejassmokepit.net>

Sausages

Mix well. Roll into 2 rolls. Wrap in plastic wrap; put in refrigerator 24 hours.

Put on greased pan. Bake 1 hour at 300 degrees F, turning meat once halfway through baking time.

Sausages

TRAIL BOLOGNA

6 lbs. lean beef
4 lbs. pork butt
2 level teaspoon prague powder #1
2 tablespoons ground white pepper
1 tablespoons paprika
1 tablespoons ground nutmeg
1 tablespoons allspice
1 tablespoons. onion powder
3 1/2 ozs. salt
3/4 oz. powdered dextrose
3/4 oz. corn syrup solids
1 3/4 ozs. Fermento

<http://www.deejassmokepit.net>

Sausages

Grind meat, add the remaining ingredients and mix thoroughly. Then place the meat in containers or tubs and pack tightly to eliminate air pockets. Do not pack more than 6" high. Then place the mixture in a cooler at 45-50 degrees F. for 48 hours. Regrind it through a 3/8" grinder plate and stuff. Chill for 12 hours.

Smoke in a 120 degree F. smoker until it starts to take on a brown color, with draft and damper 1/2 open. Increase the temperature to 170 degrees F. and keep the sausage there until an internal temperature of 158 degrees F.

Sausages

CHICKEN BRATWURST

3 lbs chicken meat

1/2 teaspoon allspice

3/4 teaspoon caraway seeds, crushed

3/4 teaspoon dried marjoram

1 teaspoon finely ground white pepper

1 teaspoon salt, or to taste

3 feet of 1 1/2" diameter hog or sheep casings

Sausages

Prepare the casings and grind the meat through a small disk. Mix the remaining ingredients

with the meat. Chill the mixture for thirty minutes in the refrigerator. Grind through a small disk and stuff into casings. Refrigerate for up to two days or freeze.

Sausages

DEEJAY'S OWN

GERMAN BRATWURST

25 Lbs. Meat 80-85% lean

12 oz. Ice Water or

8 oz. Ice and 4 oz. Dark Beer (I like Yuengling Black & Tan)

5 oz Salt

2 oz Dextrose or Brown Sugar

1 oz White Pepper

2 1/2 tablespoons Ginger

2 1/2 tablespoons Mace

2 1/2 tablespoons Onion Powder

2 1/2 tablespoons Coriander

2 1/2 tablespoons Nutmeg

<http://www.deejassmokepit.net>

Sausages

Make sure that your meat block is chilled to @ 34 degrees and grind through your course plate once. Sprinkle your seasoning over the ground product and mix 2 minutes. If mixing by hand you may have to mix longer. Excessive mixing can cause the sausage to have a rubber texture so be careful not to over mix. After you have mixed the seasoning with the meat block run the mixture through your fine plate. Make sure that you keep the temperature as low as possible.

You can stuff into 32-35 mm hog casing or 35-mm collagen casing. If you prefer you can also make bulk or patties.

Sausages

MEDIEVAL BRATWURST

4 pounds pork shoulder
4 pounds beef chuck
4 pounds bacon
1 quart water
4 teaspoons salt
4 teaspoons pepper
2 teaspoons sage
2 teaspoons marjoram

<http://www.deejassmokepit.net>

Sausages

"Take four pounds of pork and four pounds of beef and chop it finely. After that mix with it two pounds of bacon and chop it together and pour approximately one quart of water on it. Also add salt and pepper thereto, however you like to eat it, or if you would like to have some good herbs, you could take some sage and some marjoram, then you have good bratwurst."

Sausages

DEEJAY'S OWN

SHEBOYGAN BRATWURST

1 1/2 lbs pork butt
1/2 lb chicken thighs
1/2 lb beef
1/2 lb pork back fat
1 tablespoons salt
1 teaspoon sugar
1 teaspoon fresh ground pepper
1 teaspoon ground mace
1 teaspoon ground caraway
1/2 teaspoon ground ginger
1/2 cup powdered milk

<http://www.deejassmokepit.net>

Sausages

Mix the meats, fat, and seasonings in large bowl. Grind finely through 1/8 inch plate. Add milk and knead till spices are mixed well into meat.

Stuff into casings and tie into 5 inch links. Leave raw or poach 20 minutes before storing.

Sausages

BROWN 'N' SERVE SAUSAGE

1 lb Lean ground pork
1/4 cup Cracker crumbs
1/4 cup Water
1 tablespoons Sage
1 tablespoons Salt
1/2 teaspoon Thyme
1/2 teaspoon Oregano
1/4 teaspoon Freshly ground pepper
1 pinch Ground cloves

Sausages

Combine ground pork and cracker crumbs. Stir in water, sage, salt, thyme, oregano, pepper and cloves. Mix until thoroughly combined.

Stuff into 4" casing and smoke for 3 hours at 200 degree F.

Or fry until slightly brown. Drain on paper towels and freeze until ready to use.

Sausages

DEEJAY'S OWN

SIMPLE BEEF BREAKFAST SAUSAGE

5 pounds very lean ground beef (80%)

2 1/2 teaspoon of salt

2 1/2 teaspoon of garlic salt

2 1/4 teaspoon of pepper

5 teaspoon of cumin

2 1/2 teaspoon of sage

2 1/4 teaspoon of basil

2 1/4 teaspoon of oregano

1/2 teaspoon Amesphos

<http://www.deejassmokepit.net>

Sausages

Grind using a 3/8" plate.

Mix the ground beef and spices and refrigerate overnight in a zip lock bag.

Stuff into small casings or make into thin patties.

Sausages

DEEJAY'S OWN

SIMPLE TURKEY BACON BREAKFAST SAUSAGE

5 pounds ground turkey

1/2 pound ground bacon

2 1/2 teaspoon of salt

2 1/2 teaspoon of garlic salt

2 1/4 teaspoon of pepper

5 teaspoon of cumin

2 1/2 teaspoon of sage

2 1/4 teaspoon of basil

2 1/4 teaspoon of oregano

1/2 teaspoon Amesphos

<http://www.deejassmokepit.net>

Sausages

Grind using a 3/8" plate.

Mix the ground beef and spices and refrigerate overnight in a zip lock bag.

Stuff into small casings or make into thin patties.

Sausages

DEEJAY'S OWN

SPICY TURKEY BREAKFAST SAUSAGE

A turkey version of Jimmy Dean

2 1/2 pounds ground turkey breast

1/4 teaspoon cayenne pepper

4 teaspoons rubbed sage

1/2 teaspoon garlic powder

1/2 cup unsweetened apple sauce

1 1/2 teaspoon salt

1/2 teaspoon black pepper

<http://www.deejassmokepit.net>

Sausages

Mix all ingredients and chill in an air tight zip lock bag overnight in the refrigerator.

Stuff into small casings or make into patties.

Sausages

DEEJAY'S OWN

JIMMY DEAN STYLE HOT SAUSAGE

10 pounds ground pork butt (70%)

2 teaspoons dried parsley

4 teaspoons rubbed sage

4 teaspoons dried thyme

1/2 teaspoon coriander

1/2 teaspoon garlic powder

1/2 teaspoon onion powder

1 teaspoon Maple Sugar, brown or turbinado sugar

*2 teaspoons cayenne pepper

*1/4 teaspoon crushed red pepper

*1 tablespoon salt

*1-1/2 teaspoons coarse ground pepper

**1-1/2 teaspoons Ampesphos

<http://www.deejassmokepit.net>

Sausages

Get meat icy cold - stiff but not frozen.

Trim meat from fat and cube so it fits through your grinder chill again.

Grind meat and fat through a 1/8th inch plate separately. Then mix together.

Mix in spices and grind again.

Stuff into small casings or roll into 2 inch meatballs and flatten into patties

* if you don't want it a little hot reduce these ingredients by about half.

** AMESPHOS helps prevent sausage from tasting dry and help as a binding agent. If you don't have AMESPHOS use 2 teaspoons of dry milk and 1/4 teaspoon of MSG instead.

Sausages

DEEJAY'S OWN

CABBAGE & PORK SAUSAGE

5 lb Coarsely ground pork Shoulder

5 lb Coarsely ground cabbage or sauerkraut

3 large Onions rough cut

Paprika for color

Salt and pepper to taste

<http://www.deejassmokepit.net>

Sausages

Mix well and stuff into casings.

Tie off at 4" intervals.

You can add a hot pepper or two, a splash of balsamic vinegar or even cheese.

Sausages

DEEJAY'S OWN

CABBAGE & BEEF SAUSAGE

5 lb Coarsely ground Beef Brisket

5 lb Coarsely ground cabbage or sauerkraut

3 large Onions rough cut

Paprika for color

Salt and pepper to taste

Sausages

Mix well and stuff into casings.

Tie off at 4" intervals.

You can add a hot pepper or two, a splash of balsamic vinegar or even cheese.

Sausages

DEEJAY'S OWN

CAPRICOLLA HAM

8 to 9 lbs well trimmed Pork Butt

2 teaspoons Corriander

2 teaspoons White Pepper

1 teaspoon Garlic Powder

1 teaspoon Ground Mace

2 tablespoons white table Sugar

2-1/2 tablespoons Salt

1 tablespoon Amesphos

Prague Powder #1

1 teaspoon Juniper Berries (optional)

2 teaspoons encapsulated citric Acid

<http://www.deejassmokepit.net>

Sausages

Rub

2 tablespoons Paprika

1 tablespoon Crushed Fennel Seeds

2 tablespoons Black pepper

1 teaspoon cayenne pepper

1 packet Knox gelatin

Chill meat until stiff, trim away most of the fat. Cut into strips about 1 inch wide, 2 inches across and 2 inches long. Mix spices and then add to meat. Mix well! Refrigerate meat mixture for 24 hours in an air tight zip lock bag or vacuum sealed bag.

Dust meat with 1/2 tablespoon of unflavored gelatin powder. Spray casing with Nonstick cooking oil and sprinkle some of the pepper and fennel mixture inside. Shake it up to make it stick to the sides. Roll meat in

Sausages

plastic wrap to help shape sausage. Dust with pepper and fennel mixture all the way around the meat. Stuff into 4" to 5" artificial casing.

Prick surface of casing to release air. Roll to shape pack meat down and to remove air pockets. Smoke or bake at 180°F degrees for about 4 hours to achieve an internal temperature 152°F.

Sausages

CHAURICE CREOLE SAUSAGE

4 pounds lean fresh pork, butt or shoulder
2 pounds fresh pork fat
2 cups onion, finely minced
1-1/2 tablespoons garlic, finely minced
1-1/2 teaspoons cayenne
1/2 teaspoon chili powder
1 teaspoon crushed red pepper
2 teaspoons crushed thyme
5 tablespoons parsley
2 teaspoons ground red pepper
3 yards small sausage casing

3 crushed bay leaves
1/2 teaspoon allspice
8 teaspoons salt

Sausages

Cut the pork at fatback into small pieces. Mix together and run once through the coarse disc of a meat grinder, into a large bowl. Add the seasonings and mix thoroughly until the stuffing is very smooth and well-blended.

Make into patties, and use within three days or freeze. Also, you can stuff the Chaurice into casings; make each sausage about six inches in length.

Sausages

DEEJAY'S OWN

CHICKEN AND APPLE SAUSAGE

3.5 lbs boned chicken thighs (dark meat is tastiest)

1 peeled sliced apple

3-1/2 teaspoons kosher salt

2 teaspoons black pepper

1-1/2 teaspoons sage

1/8 teaspoon cinnamon

1/8 teaspoon nutmeg

1/4 teaspoon ground ginger

1 cup apple cider or Alpine Lace Spiced Apple Cider

1 chicken bouillon cube dissolved in 2 Tablespoons boiling water

<http://www.deejassmokepit.net>

Sausages

In a small non reactive pan, boil down the cider almost to a syrup, about 2 or 3 tablespoons. Cool and save.

Grind the boned chicken and skin coarsely.

Add the cider and remaining ingredients to the ground chicken in a large bowl and blend thoroughly with your hands.

Fry up a small patty to test, and correct the seasonings in the rest of the batch.

Sausages

DEEJAY'S OWN

CHICKEN LIVER & BACON SAUSAGE

- 2 lb chopped fatty pork butt
- 2 lb chopped chicken livers
- 1 lb crispy fried bacon drained
- 2 large cloves garlic finely pressed
- 1 large onion diced
- 2 tablespoon kosher salt
- 1 teaspoon coarse black pepper
- 1 teaspoon nutmeg (to taste)

<http://www.deejassmokepit.net>

Sausages

Dice chicken livers, pork and bacon. Mix in spices. Stuff into small breakfast sized casings.

The mix is very liquid, but firm up as the livers solidify with the heat.

Sausages

ROMAN CHICKEN SAUSAGE

- 4 lbs. chicken meat
- 2 teaspoon salt, or to taste
- 2 teaspoon coarsely ground black pepper
- 1 cup onion, finely chopped
- 1/2 cup sweet green pepper, finely chopped
- 1/2 cup freshly grated Romano cheese
- 1 teaspoon Amesphos
- 4 feet 1 1/2" diameter hog or sheep casings

Sausages

Prepare the casings and grind the chicken through a coarse disk.

Mix the chicken with the remaining ingredients.

Grind the mixture through a coarse disk and stuff into the casings about 4 inches long.

Sausages

DEEJAY'S OWN

CHINESE SAUSAGE

(LAAP CH'EUNG)

4 pounds fatty pork shoulder (50% fat)

1/2 teaspoon salt

1/2 teaspoons sugar

1 teaspoon bean sauce

1 teaspoon hot pepper

1 1/4 teaspoon anise seeds

1/2 teaspoon cloves

1 teaspoon cinnamon

1/2 teaspoon Amesphos

3/4 teaspoon Orange Zest

Prague #1

<http://www.deejassmokepit.net>

Sausages

Course grind the meat.

Add the spices to 1 oz of some rice wine or brandy.

Stuff into lamb casings.

Smoke with apple or cherry wood.

Sausages

CHINESE SAUSAGE (LOP CHEONG)

2 1/4 lbs pork butt
3/4 lbs pork back fat
3 tablespoons brown sugar
2 tablespoons salt
2 tablespoons soy sauce
1 tablespoon sweet sherry
3 tablespoons Scotch whiskey
1 tablespoon Chinese five-spice powder
2 tablespoons water

Sausages

Grind the pork and fat in a meat grinder fitted with a 3/8-inch plate or, to be more authentic, dice the meat and fat with a knife into 1/4-inch cubes. Combine all the remaining ingredients except the casings in a large mixing bowl. Add the meat and fat and mix well.

Stuff the meat mixture into the hog casing; tie the casing into 5-inch links. Prick the links all over with a fork. Spread them on a rack and place them in the refrigerator. Let the sausages dry overnight.

Preheat the oven to 200 degrees. Place the sausages on a rack in a foil-lined baking sheet, making sure they do not touch each other. Bake for 5 hours. Shut off the oven but do not open the oven door. Let the sausages cool for another 2 hours. Discard any excess fat in the pan and store the sausages in the refrigerator for one to two weeks, or freeze them for two to three months.

Sausages

CHORIZO MEXICAN SAUSAGE

1 lb ground lean pork
1 teaspoon salt
2 Tablespoons chili powder
1/4 teaspoon cumin
1/2 teaspoon oregano
1/4 teaspoon Amesphos
2 cloves garlic, pressed
2 Tablespoons vinegar

<http://www.deejassmokepit.net>

Sausages

Mix all ingredients. Allow to sit overnight in the refrigerator.

Stuff into breakfast size casings.

Sausages

DEEJAY'S OWN

CREOLE STYLE HOT SAUSAGE

4 lbs lean fresh pork butt
2 lbs pork fat
2 1/2 teaspoons finely minced garlic
1 tablespoon cayenne pepper
1 tablespoon ground black pepper
2 tablespoons salt
1/2 teaspoon ground bay leaf
4 teaspoons ruby red paprika
1/2 teaspoon white sugar

<http://www.deejassmokepit.net>

Sausages

Grind the pork and fat to a medium to coarse grind, and mix well with the other ingredients. Stuff into sausage casings, and tie them off so that each sausage is about six inches long.

If smoked smoke add prague #1. Smoke low for about 2 hours.

Sausages

DEEJAY'S OWN

CREOLE PORK SAUSAGE

7 lbs Fresh pork
2 large Onions, chopped
1 Clove garlic, crushed
1/2 teaspoons Ruby red Paprika
2 tablespoons kosher Salt
1/2 teaspoons Allspice
2 teaspoons black pepper
1 teaspoons chili pepper
1/2 teaspoons Cayenne pepper
1 teaspoon parsley
1/4 teaspoons powdered bay leaf

<http://www.deejassmokepit.net>

Sausages

Grind the pork using the coarse plate. Add the onions and the garlic and regrind. Add the remaining seasonings and mix thoroughly.

If you cold smoke add prague #1.

Sausages

DEEJAY'S OWN

LIVER WURST

3 pounds fresh pork or chicken liver, cubed

3 pounds lean pork butt, cubed

2 pounds smoked bacon ground

3 small onions, finely diced

7 tablespoons Carnation Non fat dry milk

3 teaspoon freshly fine ground white pepper

4 teaspoons salt, or to taste

6 teaspoons Paprika

3 teaspoon white sugar

1-1/2 teaspoon marjoram

1-1/2 teaspoon ground coriander

3/4 teaspoon mace

3/4 teaspoon allspice

3/4 teaspoon ground cardamom

Sausages

Grind separately through 3/8 inch grinder plate. Mix together and grind again. Mix the meat by hand and add your onion and spices a little at a time to blend evenly.

Refrigerate for 1 hour. Grind meats and spices through your smallest plate twice more chilling between grinds. It should look a lot like reddish chocolate pudding.

Stuff mixture into 2-1/2 to 3 inch casings. I use collagen. They peel off easily.

Get a large pan of water boiling big enough to submerge sausages. Put sausages into boiling and simmer for about 3 hours.

Sausages

Be sure to keep sausages submerged during the whole process. You'll probably have to put something on top of the sausages to keep them under the water.

Drain water from the pot and cover sausages with ice water until cooled.

Dry off sausages with paper towels and refrigerate over night before eating. At this point I peel off the casings and roll the sausages in plastic wrap, so I can break off chunks and spread it like thick peanut butter.

The sausages will last for about 10 days but may be frozen.

Sausages

ENGLISH BANGERS

2 tsp. ground white pepper
1 tsp. ground ginger
1 tsp. sage
1 tsp. mace
3 ozs. salt (about 6 tbsp.)
6 ozs. bread crumbs
10 lbs. fat pork butts

Sausages

Chill meat to 32-34 degrees F. and ground through 1/4" plate. Mix all ingredients with about 2 cups of water.

When possible, add cooled pork stock in place of water. Meat is then stuffed into 32-35mm hog casings and whatever sausage not used up is frozen.

Sausages

FENNEL SAUSAGE

5 lbs Pork butt, ground coarsely
2 cloves garlic, minced
1/4 cup Parsley, minced
1 tablespoon Fresh oregano, minced
1 tablespoon Fresh thyme minced
2 tablespoons whole fennel seeds
1 teaspoon ground black Pepper
1/2 teaspoon Cayenne
1 tablespoon Salt
1 cup Medium-dry white wine

<http://www.deejassmokepit.net>

Sausages

Mix all the dry seasonings with the pork. Stir. Mix in the wine.

Stuff into casings. Hang at least an hour in a cool dry place and then refrigerate at least overnight. Use within 5 days.

Sausages

DEEJAY'S OWN

DRY AGED GENOA SALAMI

5 pounds lean beef from chuck

3 pounds lean pork cubed

2 pounds pork fat, cubed

1 cup brandy (optional)

1 1/2 Tablespoons sugar

1 Tablespoons white pepper

1 teaspoons ground coriander

1 teaspoons cardamom

Prague powder #2

1/4 teaspoon Bactoferm F-RM 52

2 tablespoons pure bottled water (NO CLORINE)

5 tablespoons salt

1 cup powdered milk

2 Tablespoons whole peppercorns

1/2 cup Chianti wine

2 teaspoons garlic finely minced

<http://www.deejassmokepit.net>

Sausages

Pork should be from certified pork or frozen for 21 days!

Cut meat and fat into 1-inch cubes and freeze until stiff.

Blend all spices except salt and starter and set aside.

Grind meat and fat first through a course plate then through ¼ inch plate.
Mix well.

Sprinkle salt over meat, mix well and wait until meat gets sticky.

Once sticky add spices (not culture) to the meat and mix in well.

Dissolve starter culture in pure bottle water and mix with meat.

Add wine to meat mix well.

Stuff into 4-inch protein lined collagen casings Weigh each salami and make note of their weights – this is called green weight.

Sausages

Salami must be hung in an area at about 85° with a relative humidity of 90% for 24 hours. Wrapping a damp cheesecloth around the sausages with the end hanging in a bowl of water will allow you to achieve this level of humidity.

Hang the salamis for a minimum of 30 days in a cool area about 55 - 60°F with a humidity level of 70%. The salamis should loose about 30% of their green weight. If using a smaller or larger casing adjust the hanging time accordingly. Allow to sit uncovered in the refrigerator for 2 to 3 weeks to increase dryness.

Sausages

DEEJAY'S OWN

BEEF SALAMI

5 pounds hamburger

4 tablespoons dry white wine

1 1/2 teaspoons garlic powder

2 1/2 tablespoons chili powder

1 1/4 teaspoons cumin

2 tablespoons brown sugar

1/2 ounce Buttermilk Powder

1.8 ounces encapsulated Citric Acid

Prague #1

<http://www.deejassmokepit.net>

Sausages

Mix all ingredients thoroughly then cover and chill 24 hours or more.

Stuff into 2 1/2 inch casings.

Smoke in smoker for 8-12 hours at about 100°F or less.

Not as good as the aged dried stuff but okay.

Sausages

DEEJAY'S OWN

DRY AGED HARD SALAMI

11 lbs trimmed pork butts	2-1/2 lbs pork fat
8 tablespoons kosher salt	
3 tablespoons buttermilk powder	3 tablespoon Paprika
8 tablespoons corn sugar	2 tablespoons anise seeds
4 teaspoons ground white pepper	1-1/2 teaspoons garlic powder
6 teaspoons black peppercorns	1 cup powdered milk
10 tablespoons cracked fennel seeds	
2 teaspoons crushed red pepper	
1/4 teaspoon starter culture (Bactoferm™ F-RM-52)	
2 tablespoons pure bottled water – no chlorine!	
1/2 cup Chianti wine	

<http://www.deejassmokepit.net>

Sausages

Cut meat and fat into 1-inch cubes and freeze until stiff.

Blend all spices except salt and starter and set aside.

Grind meat and fat first through a course plate then through ¼ inch plate. Mix well. Sprinkle salt over meat, mix well and wait until meat gets sticky. Once sticky add spices (not culture) to the meat and mix in well.

Dissolve starter culture in pure bottle water and mix with meat. Add wine to meat mix well.

Stuff into 4-inch protein lined collagen casings. Weigh each salami and make note of their weights – this is called green weight.

Salami must be hung in an area at about 85° with a relative humidity of 90% for 24 hours.

Sausages

Wrapping a damp cheesecloth around the sausages with the end hanging in a bowl of water will allow you to achieve this level of humidity.

Hang the salamis for a minimum of 30 days in a cool area about 55 - 60°F with a humidity level of 70%.

The salamis should loose about 30% of their green weight. If using a smaller of larger casing adjust the hanging time accordingly. Allow to sit uncovered in the refrigerator for 2 to 3 weeks to increase dryness.

This is GREAT salami!

Sausages

DEEJAY'S OWN

HAWAIIAN SAUSAGE

5 pounds of pork butt

1.5 pounds of bacon

1 tablespoon garlic powder

1 tablespoon anise seeds

1/2 teaspoon fennel seeds

3/4 cup brown sugar

3/4 cup soy sauce

4 tablespoons sweet paprika

1 teaspoon cayenne pepper

1/2 cup pineapple juice

2 tablespoons Amesphos

Prague #1

<http://www.deejassmokepit.net>

Sausages

Grind all meat through a fine plate.

Mix all spices and let sit overnight.

Stuff into medium hog casings.

Smoke slowly at 150 to 170°F until an internal temperature of 150°F is reached.

Sausages

HILL COUNTRY SAUSAGE

4 lbs pork butt with fat
2 lbs beef chuck or round -- with fat
1 large onion -- minced
6 cloves garlic -- minced
2 tablespoons fresh sage -- minced
1 tablespoon salt
1 tablespoon fresh ground black pepper
2 tablespoons red chiles -- crushed
1 teaspoon cayenne

Sausages

Coarse grind the meat. Mix in seasonings. Refrigerate over night. Prepare casings. Stuff to 1" thick, 5" long and tie off.

They can be frozen or refrigerated at this time To smoke: rub sausages with oil. Don't over do it or they get messy and then turn to mush. Smoke at 225 for two hours with oak or mesquite until the skin looks ready to pop.

Sausages

HOTDOGS PORK & BEEF

4 lbs. lean pork trimmings (pork butts)

6 lbs. lean beef (chuck)

6 tablespoons ground mustard

4 tablespoons paprika

1 teaspoon ground celery seeds

2 cups non-fat dry

6 tablespoons salt

1 teaspoon ground white pepper

1 teaspoon ground black pepper

Prague Powder #1

1 pint ice water

1 tablespoons mace

1 teaspoon garlic powder

4 tablespoons Corn Sugar

Sausages

Grind meat together using a fine plate. Mix all ingredients with water and meat. Mix for 2-3 minutes or until evenly distributed. Stuff using a 24-26mm lamb casing.

Apply heavy smoke for 1 1/2 hours, gradually raise temperature to 165 degrees F. and smoke until internal temperature of 138 degrees F. is obtained. Transfer to steam cabinet cooker and cook at 165 degrees F. for 5-10 minutes, or until an internal temperature of 152-155 degrees F. is obtained.

Sausages

DEEJAY'S OWN

ITALIAN SAUSAGE (MILD)

10 lbs ground Pork Butt 60% lean meat 40% fat

3 tablespoons Kosher or Sea Salt

1 tablespoons Black Pepper, coarsely ground

4 cloves Garlic finely minced

5 tablespoons Fennel seed

5 tablespoons Anise

1/4 tablespoon Paprika

2 tablespoons Corn Sugar

2 teaspoons Citric Acid

<http://www.deejassmokepit.net>

Sausages

Chill meat to about 36°F.

Crush fennel, anise, red pepper together in a mortar and pestle.

Combine all ingredients above mix together well, add water and mix well and add to meat.

Stuff in 30 mm casings.

Note: Use Encapsulated Citric Acid and 2 teaspoons Prague Powder #1 to above recipe if you plan on smoking!

Sausages

DEEJAY'S OWN

ITALIAN SAUSAGE (HOT)

10 lbs ground Pork Butt 60% lean meat 40% fat

3 tablespoons Kosher or Sea Salt

2 tablespoons Black Pepper, coarsely ground

4 cloves Garlic finely minced

5 tablespoons Fennel seed

5 tablespoons Anise

1 tablespoon Paprika

2 tablespoon Crushed Red Pepper flakes

2 tablespoons Corn Sugar

2 teaspoons Citric Acid

<http://www.deejassmokepit.net>

Sausages

Chill meat to about 36°F.

Crush fennel, anise, red pepper together in a mortar and pestle.

Combine all ingredients above mix together well, add water and mix well and add to meat.

Stuff in 30 mm casings.

Note: Use Encapsulated Citric Acid and 2 teaspoons Prague Powder #1 to above recipe if you plan on smoking!

Sausages

DEEJAYS' OWN

HOME CURED BACON

Base Brine

1 gallon of ice water at 38-40 degrees

1/2 cup Kosher salt or Sea Salt

Prague powder #1

Optional Sugars: (use any up to 2 of the items listed below)

1/2 cup powdered dextrose

1/2 cup real maple syrup

1/2 cup honey

1/2 cup molasses

*1 packet Alpine Lace Apple Cider

*1 cup apple juice or cider

* (does not count as a sugar)

<http://www.deejassmokepit.net>

Sausages

Use 1 gallon of brine for every 12 pounds of pork Belly you have.

Mix Prague Powder No. 1 and the salt and thoroughly rub into the bacon. Pour honey on the bacon and distributed evenly. Wrap in plastic and placed in a 38°F. cooler for about 6 days.

Remove from the cooler and wash well. Excess honey and cure are washed off with lukewarm water. Pat dry with paper towels.

Let bacon dry at room temperature for about 30 minutes. The surface of the bacon must be absolutely dry to absorb smoke. This is called forming a pellicle. Once dry - move the pork bellies to the smokehouse preheated to 135°F.

Sausages

Hold in smokehouse until bacon is dry, with dampers wide open. Dampers then are closed to 1/4 open, applying smoke, and held until internal temperature of bacon reaches 127-128°F.

Reduce temperature of smoker to 120°F. and hold until desired color is obtained. Remove and place in cooler overnight before slicing. Be sure that you are using hickory to get the desired flavor of this bacon.

Smoke with hickory, apple, pecan, cherry, oak or other mild woods.

Sausages

DEEJAY'S OWN

HOT BRAT LINKS

5 lb ground pork shoulder

5 lb ground beef brisket

4 teaspoons dried sage

4 teaspoons crushed red pepper

4 teaspoons paprika

4 teaspoons ground cumin

4 teaspoons dried sweet basil

4 teaspoons anise seed

4 teaspoon dried oregano

1/2 teaspoon salt

1/2 teaspoon ground black pepper

<http://www.deejassmokepit.net>

Sausages

Mix the meats with the spices. Stuff into 2 1/4 inch casings.

Smoke at 225°F for 2 hours or slow-smoke at 185°F for 4 hours.

Sausages

DEEJAY'S OWN

CHEESY HOT BRAT LINKS

5 lb ground pork shoulder

5 lb ground beef brisket

4 teaspoons dried sage

4 teaspoons crushed red pepper

4 teaspoons paprika

4 teaspoons ground cumin

4 teaspoons dried sweet basil

4 teaspoons anise seed

4 teaspoon dried oregano

1/2 teaspoon salt

1/2 teaspoon ground black pepper

2 cups high temperature cheddar cheese

<http://www.deejassmokepit.net>

Sausages

Mix the meats with the spices add in high temperature cheese. Stuff into 2 1/4 inch casings.

Smoke at 225°F for 2 hours or slow-smoke at 185°F for 4 hours.

Sausages

HUNGARIAN SAUSAGE

- 3 lb pork butt, boneless - cut into large pieces
- 1 lb beef chuck, cut into large pieces
- 1 lb pork fat, fresh - cut into large pieces
- 10 garlic cloves, peeled and crushed (about 2 Tbsp)
- 1 cup water
- 2 Tablespoons salt
- 1/2 Tbsp black pepper, freshly ground
- 3 Tablespoons Hungarian paprika
- 1 teaspoon saltpeter
- 1/4 Tablespoons cloves, ground
- 1 sausage casing, 1" diameter, 10 feet

Sausages

Coarsely grind the pork, beef, and pork fat. Add all remaining ingredients, except the casings.

Fill the casings and tie them off into about 16" lengths.

Smoker for about 1 hour. Do not allow the temperature of the smoker to go above 150°F. Cool quickly. Allow them to dry for 2 days. They are they ready for use.

Sausages

IRISH SAUSAGES

1 1/2 lb Lean pork
Pinch dried sage or marjoram
8 oz Pork fat, without gristle
1 oz White breadcrumbs (optional)
1/2 teaspoon Ground allspice
1/2 teaspoon Ground ginger
1/2 teaspoon mace
1/2 teaspoon nutmeg
1/2 teaspoon cayenne pepper
1/2 teaspoon cloves
1 teaspoon Salt
Fresh-ground pepper

<http://www.deejassmokepit.net>

Sausages

Grind the meat and fat twice, then mix very well and season. (Fry a teaspoon or so to check the flavor until you get it the way you like it.) Add the breadcrumbs.

Stuff into casings

Sausages

ITALIAN BOAR SAUSAGE

Game Meat Sausages

5 feet medium hog casings

4 pounds boar meat*

1 pound pork fat *

2 1/2 tsp salt

2 tsp black pepper

2 tsp crushed fennel seed

crushed red pepper to taste

Sausages

Game meats tend to have a very strong wild taste to them.

If you like this taste, then use the fat from the game animals. If you prefer a less gamy taste, you will need to use pork or beef fat. Also as I mentioned earlier, bear and boar meat can carry trichinosis. If not going to make a fresh sausage or one that will be thoroughly cooked, you need to prepare it.

Sausages

DEEJAY'S OWN

ITALIAN CHICKEN SAUSAGE

2 1/2 pounds ground chicken breasts

5 cloves garlic minced

5 tablespoons parsley

2 tablespoons basil

1 small onion minced

1/4 cup grated Parmesan cheese

2 teaspoon crushed fennel seeds

2 teaspoon coarse black pepper

1 1/2 teaspoon kosher salt

5 tablespoons olive oil

<http://www.deejassmokepit.net>

Sausages

Grind chicken using a 3/8" plate.

Mix everything together and stuff into small casing.

A good option is to add ½ cup of high temperature cheddar and lightly smoke.

You can also use turkey or duck.

Sausages

DEEJAY'S OWN

ITALIAN PEPPER SAUSAGE

4 1/2 lbs. coarse ground pork

1 1/2 lbs. salt pork

1 onion, quartered

1 Tablespoons crushed red pepper

1 1/2 Tablespoons black pepper

1/2 teaspoons bay leaf, crushed

1/4 teaspoons coriander

2 Tablespoons salt

4 Tablespoons paprika

1 teaspoon Amesphos

4 teaspoons fennel

1 clove garlic

1/4 teaspoons thyme

1 cup red wine

Sausages

Combine all ingredients, mix well and stuff into hog casing.

Sausages

DEEJAY'S OWN

ITALIAN TURKEY SAUSAGE

5 lbs ground Turkey

1 tablespoon garlic

1/2 teaspoon dry basil

1/4 teaspoon dry oregano

2 1/2 teaspoons fennel seed

1 Cup chicken stock

1 tablespoon ground black pepper

2 tablespoons powdered milk

1/teaspoons salt

4 tablespoons parsley

1/2 teaspoon red pepper flakes

1 small onion diced

<http://www.deejassmokepit.net>

Sausages

Course grind turkey and remove all grizzle. Grind again. Add seasonings and blend by hand to mix thoroughly. Add stock and mix again by hand.

Stuff into medium casings.

You can offset dry sausage by adding an extra two to three tablespoons of broth, or 1/4 cup white wine for the stock. The wine will act as a tenderizer.

Sausages

JEWISH BEEF SAUSAGE

3 lbs lean beef chuck	1/4 lb beef suet
1 1/4 lbs fatty beef (short ribs or plate)	
5 teaspoons kosher salt	
1 Tablespoons ground black pepper	
2 teaspoons coriander	
1 teaspoons dry mustard	
2 teaspoons sugar	
1/2 cup water	
2 Tablespoons whole yellow mustard seed	
2 Tablespoons minced garlic	
pinch each of ground bay leaf, allspice and cloves	

Sausages

Grind lean beef through food grinder with 3/8 inch plate, fatty beef through 1/4 inch plate. In large bowl, mix ground meat with all other ingredients, except water and casings. Add enough water to allow you to work the spices in, knead till well blended.

Stuff into lamb casings and tie into 5 inch links. Keeps in refrigerator 2-3 days, 2-3 months in the freezer.

Sausages

DEEJAY'S OWN

KIELBASA SAUSAGE

(POLISH SAUSAGE)

15 lbs lean pork butt

6 lbs lean ground beef

1 Tablespoons garlic salt

1 teaspoon black pepper

1-2 Tablespoons salt

2 Tablespoons mustard seed

1 head garlic cloves

1 quart of water

1/4 teaspoon Paprika

<http://www.deejassmokepit.net>

Sausages

Coarsely grind all meat. Crush garlic and mix with other seasonings into the ground meats. Knead together thoroughly. Knead in the quart of water slowly until all is absorbed.

Stuff.

Prick casings liberally to let air escape before placing in oven.

Bake at 325°F for 1 hour. Add water in bottom of pan as needed.

Smoke at 225°F for about 2 hours.

Sausages

KOSHER STYLE SALAMI

5 lbs medium ground beef chuck
4 Tablespoons salt
3 Tablespoons sugar
1 Tablespoons black pepper
1 Tablespoons paprika
2 teaspoons ground ginger
1 teaspoon nutmeg
8 cloves pressed garlic
1 cup white wine

<http://www.deejassmokepit.net>

Sausages

Combine all ingredients, mix well and refrigerated for 48 hours.

Stuff into fiber or cellulose casing. Cool smoke for 6-8 hours.

Slowly increase the temperature to 150 to 160°F, or until the internal temperature is 140°F. Chill the sausage in cold water and continue to dry (approximately 5-8 weeks).

Sausages

DEEJAY'S OWN

KRAUTWURST SAUSAGE

5 lbs ground turkey

1 quart sauerkraut, do not drain

1 Tablespoon caraway seeds

1 teaspoon dill weed

<http://www.deejassmokepit.net>

Sausages

Combine all ingredients. Chill thoroughly. Stuff into hog casings.

Sausages

LAMB SAUSAGE

1 1/2 lbs lamb shoulder
1 1/2 lbs beef chuck
1 large onion
4 cloves garlic
1-inch piece of peeled ginger
3/4 cup finely chopped cilantro
2 tablespoons curry powder
1 1/2 teaspoons salt
1 teaspoons cayenne pepper
2 eggs
1 cup bread crumbs

<http://www.deejassmokepit.net>

Sausages

Grind lamb and beef. Process onion, garlic, and ginger in a food processor until minced. Add cilantro and process to make a paste.

Add to meat with curry, salt, cayenne, and eggs. Mix well, adding up to 1 cup bread crumbs if the mixture is too moist. Stuff into hog casings.

Sausages

DEEJAY'S OWN

LEBANON STYLE BOLOGNA

10 Lbs. beef chuck
3 teaspoons salt
2 tablespoons corn syrup solids
2 tablespoons powdered dextrose
1 tablespoon ground white pepper
1 tablespoon ground nutmeg
1 tablespoon paprika
2 teaspoons Amesphos
1 teaspoon onion powder
1/2 cup buttermilk powder
Prague Powder #2

<http://www.deejassmokepit.net>

Sausages

The meat is ground through a 3/16" grinder plate then mix with spices. Stuff into 2 1/4 inch casings and ferment at:

16 hours at 90°F - 90% humidity

28 hours at 105°F - 85% humidity

6 hours at 110°F - 85% humidity

Then smoke at 150°F until the internal temperature is 137°F. Let it cool at room temperature until it reaches 110°F and let it age 4-5 days before eating.

Sausages

DEEJAY'S OWN

LINGUICA SAUSAGE

5 lbs. ground pork butt (50% fat)

1 tablespoon paprika

3 teaspoons salt

1/4 teaspoon cinnamon

6 cloves garlic minced

1/2 teaspoon allspice

1 teaspoon crushed red pepper

1/4 cup cider vinegar

1 tablespoon coriander

1/2 cup cold water

Sausages

Cut pork into cubes, separating fat. Add pork belly fat to get a 50-50 mix.

Grind using a large plate. Combine ground meat and remaining ingredients, and mix well with your hands. Cover and chill overnight.

Stuff into medium casings.

Smoke at 225°F for about 2 hours.

Sausages

DEEJAY'S OWN

MORTADELLA SAUSAGE

10 lbs. lean pork butt

5 tablespoons salt

2 cups non-fat dry milk

2 large cloves fresh garlic

2 tablespoons Knox gelatin

1 tablespoons black pepper

1 tablespoon coriander

1 tablespoons mace

1/2 oz. good Chianti wine

1/4 teaspoon cinnamon

1 pint ice water

6 tablespoons Dextrose

Prague Powder #1

<http://www.deejassmokepit.net>

Sausages

Grind all the meat through a 1/2" grinder plate. Boil all spices except the garlic, pepper, cure and gelatin in the wine for 15-20 minutes. Cool to about 75°F then mix with meat.

Dissolve the gelatin and cure in the water adding it to the meat with the rest of the ingredients. Mix well.

Grind meat through a 1/8" plate and place fridge in a air tight container or ziplock bag overnight. Stuff in large casing.

Smoke at 120°F gradually increasing the temperature to 170° over 8-hours. Keep at this temperature until the internal temperature reaches 155°F.

Sausages

NORTHERN ITALIAN SAUSAGE

- 3 Feet medium (2-inch Diameter) hog casings
- 2 1/2 lbs Lean pork butt, cubed
- 1/2 lb Pork fat, cubed
- 1 1/2 teaspoon Salt, or to taste
- 2 teaspoon Freshly coarse ground Black pepper
- 2 teaspoon Finely ground coriander
- 2 clove Garlic, finely minced
- 1 teaspoon Crushed red pepper for Hot sausage

Sausages

Grind the meat and fat together through the coarse disk.

Mix the remaining ingredients together with the meat.

Stuff into the casings making three-inch links.

Sausages

DEEJAY'S OWN

OLD FASHIONED LOAF

7 lbs. pork butts

3 lbs. beef chuck

1 quart ice water

2 cups non-fat dry milk

3 tablespoons salt

2 tablespoons corn syrup solids

1 tablespoon coriander

1 tablespoons ground white pepper

4 tablespoons onion powder

3 teaspoons ground celery

Prague Powder #1

<http://www.deejassmokepit.net>

Sausages

Grind all the lean pork through a 3/16" grinder plate into the mixer and add 3/4 of all the ingredients except ice water, and non-fat dry milk. Mix well.

Grind all of the beef through 3/16" grinder plate, then mix in the remaining ingredients. Stuff into loaf pans, and smoke for about 8 hours at 170°F or until the internal temperature reaches 152°F.

Remove and let refrigerate overnight before slicing.

Add chopped pickles and pimentos to the mix to make P&P Loaf.

Sausages

ONION SAUSAGE

10 lbs. pork butts

3 1/2 ozs. salt

1/2 oz. powdered dextrose

2 ozs. finely chopped onions

1 tablespoons. coarse black pepper

1 tablespoon ground marjoram

1 pint ice water

Sausages

Grind pork butts through a 3/8" grinder plate and fat meat through a 1/8" grinder plate. Then add all remaining ingredients, mixing until evenly distributed. Sausage is then stuffed into 35-38mm hog casings and placed into 38-40 degrees F. cooler for 24 hours before using.

Sausages

DEEJAY'S OWN

DRY CURED PEPPERONI

5 lbs pork butt

5 tablespoons salt

1/2 cup powdered milk

1/2 cup butter milk powder

3 teaspoons black pepper

1 teaspoon mace

1 teaspoon fennel seeds crushed

1 teaspoon anise seeds crushed

2 teaspoons dextrose (corn sugar)

1/4 teaspoon Bactoferm F-RM 52 starter culture

Prague powder #2

5 lbs beef chuck

4 teaspoons garlic powder

1 tablespoon cayenne pepper

1 teaspoon mustard powder

<http://www.deejassmokepit.net>

Sausages

Cut meat into small chunks that will fit in your grinder, partially freeze meat and course grind.

Grind again using 1/4 inch plate it should be almost should be a paste.

Mix salt and Prague powder into the meat and chill until the meat is sticky.

Mix starter culture in a few tablespoons of bottled water with just a pinch of dextrose added and let sit until ready to use.

Add all spices except the starter culture into the meat and mix well, then add starter culture and mix again.

Stuff into 30mm casings - hang at 85°F with a relative humidity of 90% for about 24 hours. An oven with a light on will achieve this temperature and

Sausages

laying a damp cheese cloth over the sausages will give you the humidity you need.

After 24 hours hang in a cool area 55 - 60°F with a humidity level of 70%.

The pepperonis should loose about 30% of their green weight.

After about 2 to 3 weeks place pepperonis in the refrigerator uncovered for a few days until the desired level of dryness in achieved.

Sausages

DEEJAY'S OWN

DRY CURED PEPPERONI-SALAMI

7 pounds pork shoulder (about 20% fat)	4.5 pound beef brisket (10% fat)
7 teaspoons salt	3/4 cup powdered milk
4 teaspoons dextrose	3 teaspoons garlic powder
1 teaspoon minced garlic	3 tablespoons paprika
2 teaspoons crushed black pepper	3 teaspoons mace
1-1/2 teaspoons cayenne pepper	1/4 cup whey from cheese
2 teaspoons fennel crushed	3 teaspoons anise crushed
1 tablespoon Amesphos (from the Ingredient Store)	
1/2 cup Carlo Rossi Cabernet Sauvignon	
Prague #2 (for dry curing)	
1/2 teaspoon Bacto Firm LHP (from Butcher Packer)	
3 tablespoons bottled water	

Sausages

Rough grind then grind using a 1/4 inch plate.

Mix salt and cure and chill until sticky.

Dissolve starter in 3 tablespoon of bottled water and a pinch of dextrose.

Grind spices into a fine powder and mix into meat forming a sticky paste. Add culture and mix in well. Stuff into the casings of your choice. I used 21 mm for snack type sticks and 4 inch for lunchmeat.

Dry about 85°F and about 90% humidity for 12 hours. A smoker with no smoke can be used. It's best to use a cloth and a spray bottle to keep them wet.

Dry at 55°F to 60°F with about 60% humidity for about 6 days for the small casings and 3 weeks for the large casings. They should lose 40% of their green weight when done.

Sausages

DEEJAY'S OWN SMOKED PEPPERONI

11 lb. lean beef (Chuck or brisket)
2 lb. pork fat
1/2 rounded cups salt
4 rounded teaspoons corn sugar 6 tablespoons ground red pepper
6 tablespoons ground allspice
1/2 tablespoon garlic powder
2 1/2 cups fennel seed
1/2 cup buttermilk powder
1 tablespoon Amesphos
3.5 ounces encapsulated citric acid
Prague Powder #1 dissolved in 1 cup water

<http://www.deejassmokepit.net>

Sausages

Grind meat and fat through a 1/2-inch plate. Mix meat, fat, and all seasonings. Grind through a 1/8-inch plate and mix 6 minutes.

Stuff in hog casings and place in smoker at 90°F until a pH 5 is reached.

Store at 50°F for 20 days to dry pepperonis, or raise smoker temperature to 150°F and smoke until an internal temperatures of 142°F.

You will still have to air dry in the refrigerator for a few days but not the 20 days.

Sausages

DEEJAY'S OWN

PICKLE & PIMENTO LOAF

7 lbs. lean beef

3 lbs. lean pork

2 lbs. ice water

2 tablespoons corn syrup solids

1/2 cup non-fat dry milk

1 teaspoons onion powder

6 tablespoon salt

1/2 teaspoons mace

1 teaspoons ginger

1 1/2 cups chopped sweet pickles

1 1/2 cups chopped pimentos

Prague Powder No. 1

<http://www.deejassmokepit.net>

Sausages

All meats can be ground with a 1/4" grinder plate, then mixed with all ingredients, adding the water last.

Stuff into casings and cook in 160°F water until internal temperature of the sausage reaches 152°F.

Place in cold water until internal temperature is reduced to 70-75°F.

This is slightly better than the modified Old Fashioned Loaf.

Sausages

DEEJAY'S OWN

PICKLE, PIMENTO, OLIVE & CHEESE LOAF

10 lbs of Lean Beef

6 lbs of Pork Butt

3 Tablespoons white pepper

2 1/2 Tablespoons Ground Celery

2 1/2 Teaspoons Coriander

1 Cup Brown Sugar

2/3 Cup Salt

4 Teaspoons Prague Powder #1

4 Cups diced American Cheese (High Temperature cheese)

4 Cups diced Pickles and Stuffed Green Olives

1/2 Cups of Mustard powder

2 1/2 Teaspoons Ground Nutmeg

2 1/2 Teaspoons Garlic Powder

3 Cups Powdered Milk

5 Cups of Ice Water

Sausages

Another variation.

Stuff in 4" casing and smoke at 165°F degrees until the internal temp is 150°F then cool.

Or bake in the oven at 165°F degrees until the internal temp is 150°F then cool.

You can leave out anything you don't want and make just P&P or just Olive loaf etc.

Enjoy!

TIP: Don't try to slice it until it's cooled in the fridge over night or it'll mash instead of slice.

<http://www.deejassmokepit.net>

Sausages

SIMPLE POLISH SAUSAGE

5 lb Pork (not too lean)

1 Clove garlic, or to taste

2 tablespoon Salt

1 tablespoon Pepper

1 tablespoon Morton Sausage Seasoning

<http://www.deejassmokepit.net>

Sausages

Grind pork coarsely.

Mix ground pork with other ingredients.

Grind thru meat grinder on coarse setting again but into casings.

Sausages

DEEJAY'S OWN

LOMBO MARINATO

(Smoked Pork Loin Brined Like Canadian Bacon)

1 gallon ice cold water

1/3 cup kosher salt

1/3 cup molasses

1 teaspoon Cajun spice

Prague powder #1

<http://www.deejassmokepit.net>

Sausages

Mix the brine and inject it every few inches then place it in a ziplock bag and in a bowl big enough to hold the brine if it leaks.

Let this soak for about a week in the fridge turning it every few days in case you have an air bubble in the bag to make sure the whole thing is submerged. Wait a week to 10 days before smoking – timing is not that critical.

Remove the meat from the brine water and rinse it in plain water. Dry it off with paper towels then smoke it at 200°F to 225°F to an temperature of 140°F is reached. I spray my meats with apple juice every hour or so throughout the smoke.

Sausages

DEEJAY'S OWN

LOMO EMBUCHADO

(Dry Cured Pork Loin)

6.5 pounds Pork tenderloin

Brine

7 tablespoons kosher Salt
Prague Powder #1 & #2

Extra Large Casing to fit

Rub (paste)

2 teaspoons Dextrose
7 tablespoons Paprika
1 ounce red sweet wine
3 tablespoons Garlic powder
1 tablespoon EVOO
2.5 teaspoons Oregano

Sausages

Trim off all fat and silver skin. Cut loin in two pieces.

Mix brine ingredients and rub all surfaces of the meat. Refrigerate for 2 days at 40°F.

Rinse in clean water and soak for 1 hour then drain and dry the meat.

Mix the marinate paste then pack it on the meat for 2 days at 39 to 43°F.

Slip meat into a casing tied tightly and large enough to hold it. Hang the meat for 48 hours at 68°F with a humidity level of 95%.

Continue to hang and dry at 53 to 59°F with a humidity level of 75 to 80% for 1 to 2 months. This is a cross very similar in taste and texture to a spicy prosciutto or dried capricolla.

HINT: Eat one piece and continue to age the other.

<http://www.deejassmokepit.net>

Sausages

POTATIS KORV

(Swedish Christmas Potato Sausage)

2 pounds lean pork, ground
2 pounds lean beef, ground
6 medium potatoes, shredded (uncooked)
3 teaspoons salt
2 teaspoons ground allspice
1/2 teaspoon pepper
1 medium onion, chopped

<http://www.deejassmokepit.net>

Sausages

Mix all ingredients well together.

Form into rolls about 4 inches long, 2 inches in diameter. Cut parchment paper into 6-inch lengths and wrap sausage well, tying both ends tightly with string.

Place in kettle of simmering salted water. Cook slowly for about 45 minutes.

Sausages

DEEJAY'S OWN

PORTUGUESE STYLE LINGUICA

5lbs. pork butt (50%)
3 teaspoons salt
6 cloves garlic diced
2 teaspoons crushed red pepper
1 tablespoon coriander
1 tablespoon paprika
1/4 teaspoons. cinnamon
1/8 teaspoons ground cloves
1/2 teaspoons allspice
1/4 cup cider vinegar
1/2 cup cold water

<http://www.deejassmokepit.net>

Sausages

Grind coarsely. Combine ground meat in large bowl with remaining ingredients, and mix well with your hands or a heavy spoon. Cover and chill at least 2 hours or overnight.

Sausages

POTATO SAUSAGE

SCANDINAVIAN

5 Lbs Ground pork shoulder
5 Lbs Ground raw potatoes
4 tablespoon Salt
1 tablespoon Garlic salt
5 Lbs Ground round
3 Large Onions ground or fine chop
2 tablespoon Black pepper

<http://www.deejassmokepit.net>

Sausages

Combine ingredients and mix well. Stuff in casings. Makes about 17 lb.

Freeze in 1 or 2 lb. pkgs. When ready to cook, place sausage in skillet in water to cover. Cook slowly until water is all cooked down and sausage browns in its own juice. Takes about 1 hr. Serves a whole bunch.

Sausages

DEEJAY'S OWN

RED PEPPER SAUSAGE

4 lbs Pork

1 lb Bacon

4 cups diced red bell peppers

2 teaspoons Salt

2 teaspoon Black pepper

1/2 teaspoons Red pepper

1 teaspoon Sage

1/4 teaspoon Nutmeg

1/4 teaspoons Thyme

<http://www.deejassmokepit.net>

Sausages

Grind together pork and bacon.

Add all of the ingredients and mix by hand until well blended. Stuff into medium casings.

Sausages

RUSSIAN SAUSAGE

5 pounds pork, grind medium
2 large onions, finely chopped
2 tablespoons garlic, minced
1 cup parsley, chopped
1 tablespoon salt
2 tablespoons dill seeds
3 tablespoons caraway seeds
1 tablespoon black pepper
2 cups cold water

Sausages

Directions:

Combine all ingredients, mix well and stuff into hog casing. Bake at 350F, approximately 1 hour.

Sausages

ROCKY'S

PENNSYLVANIA DUTCH SCRAPPLE

(Breakfast Meat)

3 pounds pork butt

2 cups cornmeal (or use 1 cup buckwheat flour and 1 cup corn meal)

3 teaspoons sage

1 1/2 teaspoons savory

1/2 teaspoons mace

2 1/2 teaspoons salt

2 1/2 teaspoons black pepper

1/2 teaspoons white pepper

This is a Pennsylvania Dutch breakfast meat, in case you hadn't heard of it before. It is best sliced thick and fried to a crisp on the outside. The inside will still be soft. I like it smothered with catsup....but then that's me.

<http://www.deejassmokepit.net>

Sausages

Boil pork in 4 quarts of water. Pull pork off the bones with your fingers to ensure no bones or fragments are present.

Chop up pork until fairly fine. Sort out any unwanted parts like hard grizzle.

Return meat to pot with 3 quarts of the stock and bring to a boil.

Add the herbs.

Slowly add 3 cups cornmeal while stirring briskly. (*5)

Reduce heat to simmer. Simmer mixture for about 20 minutes.

Pour into loaf pans. Let cool and set. Refrigerate or freeze.

The we cut the loaves into 1/2 inch thick slices and froze them between papers for easier separation for breakfast.

Sausages

DEEJAY'S OWN

SABROSITO STYLE SAUSAGE (HOT)

10 lb lean pork butt
7 garlic cloves, chopped
1 small onion Diced
1 tablespoons cayenne pepper
4 tablespoons sea salt
1 tablespoons black pepper
Prague powder #2

<http://www.deejassmokepit.net>

Sausages

Using 3/8" plate ground pork, garlic, spices and mix well by hand.

Stuff into small casings.

Hang them to air-dry for about three weeks.

Similar to salami or chorizo after curing.

Sausages

DEEJAY'S OWN

SABROSOITO STYLE SAUSAGE (MILD)

10 lb lean pork butt
7 garlic cloves, chopped
1 small onion Diced
2 tablespoons of sweet paprika
4 tablespoons sea salt
1 tablespoons black pepper
Prague powder #2

<http://www.deejassmokepit.net>

Sausages

Using 3/8" plate ground pork, garlic, spices and mix well by hand.

Stuff into small casings.

Hang them to air-dry for about three weeks at 50°F.

Similar to salami or chorizo after curing.

Sausages

DEEJAY'S OWN

FRESH SICILIAN-STYLE SAUSAGE

10 lbs ground Pork Butt 60% fat
3 tablespoons Sea Salt or Kosher Salt
2 tablespoons fresh Black Pepper, coarsely ground
4 cloves Garlic finely minced
5 teaspoons Fennel seed
2 teaspoons Anise seed
1 tablespoon crushed Red Pepper
2 tablespoons finely chopped Sweet Basil
2 tablespoons Corn Sugar
2 teaspoon Citric Acid
½ teaspoons Coriander, ground
1 to 2 cups Water as needed

<http://www.deejassmokepit.net>

Sausages

Chill meat to about 36°F.

Crush fennel, anise, red pepper together in a mortar and pestle.

Combine all ingredients above mix together well, add water and mix well and add to meat. Add enough water to mix everything.

Stuff in 30 mm casings.

Note: Use Encapsulated Citric Acid and 2 teaspoons Prague Powder #1 to above recipe if you plan on smoking!

Sausages

DEEJAY'S OWN

SLIM JIM STYLE PEPPER STICKS

10 lbs. of beef chuck or brisket (80%)

4 tablespoons paprika

5 tablespoons ground mustard

1 teaspoon ground black pepper

1 tablespoons mace

1 teaspoon ground white pepper

1 teaspoon ground celery

1 teaspoon granulated garlic

4 tablespoons salt

3 tablespoons Corn sugar

2 tablespoons buttermilk powder

2 tablespoons encapsulated citric acid

1 tablespoon Amesphos

Prague Powder # 1

<http://www.deejassmokepit.net>

Sausages

Freeze meat until stiff then grind using a 1/8" grinder plate.

Mix well and stuffed into 22-24mm hog casings.

Smoke about 100°F for about 8 hours.

After 8 hours raise the smoker temperature to 150°F until an internal temperature of 145°F is reached. Cool at room temperature for about an hour then refrigerate.

Sausages

SMOKED TURKEY SAUSAGE

- 3 1/2 lbs boneless turkey breast
- 1/2 lb potatoes, peeled and quartered
- 1 teaspoons salt
- 1 tablespoon paprika
- 1 1/2 teaspoons ground red pepper
- 1 teaspoons ground white pepper
- 1 teaspoons granulated garlic
- 1/2 teaspoons ground sage
- 1/4 teaspoons p ground nutmeg

Sausages

Coarsely grind together the turkey and potatoes. Transfer to a mixing bowl, and add the remaining ingredients, mixing thoroughly. Stuff.

Place the sausage on the rack in the smoker and smoke for 2 hours, turn and smoke another 2 hrs.

Sausages

DEEJAY'S OWN

DELI STYLE SMOKED TURKEY

1 deboned turkey or turkey breast

Brine

1 gallon water

1/3 cup salt (sea or kosher)

3/4 teaspoon Garlic Powder

3/4 teaspoon Onion Powder

3/4 teaspoon Cajun Spice

<http://www.deejassmokepit.net>

Sausages

Remove from the brine and begin de-boning. Soak all but the meat you are working on in plain cold water for about one hour. I reserve the wings and legs for eating later.

Put the meat it back in the fridge to chill it.

Cut it up into pieces about 2x3x2 inches more or less. You can use both white and dark meat if you choose too.

Sprinkle a packet of Knox gelatin over the meat and mix well.

Get a large casing 2 to 4 inches in diameter. I like 4 inch casings for turkey but they are hard to get in long pieces.

Sausages

Tie off one end and sprinkle the inside of the casing with paprika. I did one with hot paprika and one mild. It's mostly for color on the mild but taste great on the hot! It gives the sausage edges a nice red color and I think it looks pretty.

Another option is to sprinkle the inside of your casing with your favorite poultry rub.

Once the sausage is stuffed cut it off a few inches beyond the end and squeeze the meat down tightly. Get all the air out by either rubbing it and pushing the air bubbles up to the top or pop a tiny hole in the casing with a sterile sewing needle.

Hold the open end tightly in your hand and roll the sausage on the counter to work the air out. Some large casings have tiny holes in them

Sausages

some do not - you don't see moisture weeping out poke tiny holes in the side of the casing to let the air escape or you'll have air pockets in the sausage.

Tie off the opening and let it sit in the fridge overnight. Hang it if possible that will help it to pack and release air.

Remove the sausage from the fridge an hour before smoke time to warm it up a bit.

Again roll the sausage and try to get all the air out.

Smoke at about 180°F degrees for about 4 hours or until an internal temperature 160°F is reached.

Sausages

DEEJAY'S OWN

TURKEY PASTRAMI

1 deboned turkey or turkey breast

Brine

1-1/2 gallons ice cold water

1/2 cup salt (sea or kosher)

2 teaspoons Garlic Power

2 teaspoons Onion Powder

2 teaspoons Cajun Spice

1/3 cup corn sugar

The Dry Rub

1/3 cup pepper

1/3 cup mashed juniper berries

1/4 cup coriander

1/3 cup Bayou Cajun Spice

Sausages

Soak turkey breast in brine overnight.

Remove from brine, remove skin, rinse in plain water.

Mix ingredient together and coat surfaces of turkey. Wrap in plastic wrap and refrigerate for 24 hours.

Smoke at 230 to 250°F until internal temperature of the meat reaches 165°F. Refrigerate for 24 hours to let the flavors meld and slice.

Sausages

DEEJAY'S OWN

DRY AGED TUSCAN STYLE SALAMI

11 lbs trimmed pork butts	2-1/2 lbs pork fat
8 tablespoons kosher salt	
1 cup powdered milk	
3 tablespoons buttermilk powder	3 tablespoon Paprika
8 tablespoons corn sugar	8 tablespoons cracked fennel seeds
2 teaspoon anise seeds	2 teaspoons fennel seeds
4 teaspoons white pepper	5 teaspoons coarse black pepper
1-1/2 teaspoons garlic powder	
1/4 teaspoon starter culture (Bactoferm™ F-RM-52)	
2 tablespoons pure bottled water – no chlorine!	
1/2 cup Chianti wine	

<http://www.deejassmokepit.net>

Sausages

Cut meat and fat into 1-inch cubes and freeze until stiff.

Blend all spices except salt and starter and set aside.

Grind meat and fat through ¼ inch plate. Mix well.

Sprinkle salt over meat, mix well and wait until the meat gets sticky.

Once sticky add spices to the meat and mix in well - make sure it's evenly distributed.

Dissolve starter culture in pure bottle water and mix with meat.

Add wine to the meat and mix well.

Stuff into 4-inch protein lined collagen casings

Weigh each salami and write down their weights – this is called the green weight.

Sausages

Salami must be hung at about 85° with a relative humidity of 90% for 24 hours with this culture.

A damp cheesecloth wrapped around the sausages with the end in a bowl of water keep the humidity up.

Next hang the salamis for a minimum of 6 weeks in a cool area about 55 - 60°F with a humidity level of 70%.

Then set in refrigerator uncovered for a few days to help with drying.

The salamis should lose about 30% of their green weight. If using smaller or larger casings adjust the time accordingly.

Sausages

DEEJAY'S OWN

DRY AGED SOPRESSATA

10 lbs. lean pork

8 tablespoon salt

2 tablespoons corn sugar

2 tablespoon whole black pepper

2 tablespoon ground black pepper

2 tablespoons corn syrup solids

1 tablespoon cayenne pepper

1 tablespoon Amesphos

Prague powder No. 2

<http://www.deejassmokepit.net>

Sausages

Grind all meat through ½ inch grinder plate then add all remaining ingredients and mix well.

Refrigerate in an air tight zip lock bag for 48 hours.

Regrind meat through 1/4" plate and stuff into hog middles 8-10" long.

Refrigerate again for 48 hours then smoke at 100°F for about 48 hours with until a nice reddish color is obtained. Remove from smoker and age at 50-60°F with humidity of about 70-80%.

Sausages

SPANISH SAUSAGE

2 pounds boneless pork, 2/3 lean, cubed
1 onion, quartered
2 clove garlic, minced
2 teaspoons salt
1 teaspoon paprika
1/2 teaspoon crushed dried red peppers
1/2 teaspoon ground black pepper
1/4 teaspoon ground cayenne pepper
1 casing, 6 x 12 inches

Sausages

Grind the meat, onion and garlic together using a coarse cutter. Add all the remaining ingredients except the casing and mix thoroughly.

Seasonings must be evenly distributed or you will have hot spots. Stuff.

Put the sausage in a large deep pan or pot and cover with water. Cook on top of the range over very low heat at least 1 hour or until the water evaporates, adding more water during cooking time, if necessary. The sausage is done when the casing splits.

Sausages

DEEJAY'S OWN

ITALIAN STYLE SUMMER SAUSAGE

11 lb. lean meat (pork butt or beef or both)

2-1/4 lb. beef fat 3 cups water

2-1/2 cups powdered milk

1 tablespoon Butter milk powder 1/4 cup sugar

1/3 cup salt or to taste 1/4 cup mustard seed

1/4 teaspoon garlic powder 1/4 teaspoon onion powder

1 tablespoon Cajun spice 2 tablespoons black pepper

1 tablespoon encapsulated citric

* 1 tablespoon crushed fennel (Optional)

* 1 tablespoon crushed anise seeds (Optional)

* 1/2 teaspoon crushed red pepper (Optional)

Sausages

Grind meat and fat through a 1/2-inch plate.

Mix in all ingredients except citric acid, in water. Add citric acid and mix well.

Stuff in artificial or natural casings. I use collagen.

Cook in the smokehouse at about 180 to 185°F until an internal temperature of 152°F

Shower with water to a temperature of 90°F and cool to room temperature for about 1 hour before refrigeration.

Sausages

SWEDISH KORV

3 lbs. ground beef
1 1/2 lbs ground pork
1 large onion chopped
9 lbs potatoes
2 tablespoon salt
1 1/2 tablespoon black pepper
1/2 tablespoon white pepper
1 teaspoon allspice
10 feet hog casings

<http://www.deejassmokepit.net>

Sausages

Peel and boil potatoes in lightly salted water for about ten minutes, they should still be very firm in the center, chop coarsely.

Mix all ingredients by hand and stuff. A 12 inch length of korv is equivalent to one standard serving. Fill a pot large enough to comfortably hold the number of rings you wish to cook with water and bring to a boil. Add the rings of korv and boil for 45 minutes. Prick the sausage skins as they boil to release the entrapped air.

The proper accompaniment to hot Korv is boiled potatoes, green peas and copious amounts of butter.

Sausages

SWISS WEISSWURST

3/4 Pound veal trimmed, cubed

3/4 Pound jowl fat cubed

11 Ounces ice

1 Tablespoon salt

1 Teaspoon sugar

1 Teaspoon white pepper

1 Teaspoon dry mustard

1/4 Teaspoon mace

1/2 Teaspoon ginger

1 1/2 Teaspoons lemon zest blanched, hopped sup

2 Tablespoons Non-fat dry milk powder

Sausages

Combine veal with salt and sugar. Grind meat and jowl fat through the fine plate of heavy duty grinder, separately. Place in individual bowls. Chill well.

Place ground meat in food processor, add ice. Sprinkle spice mixture over ice. Process mixture until very cold,(34 degrees F). Stop machine, scrape down sides. Continue processing until temperature rises to 40°F. Mixture should resemble cake batter. Add fat and process until mixture reaches 45°F. Add non-fat milk powder and process until mixture reaches 58°F.

Sausages

TASSO

8-10 pounds boneless pork butt
5 tablespoons salt
5 tablespoons cayenne pepper
3 tablespoons freshly ground black pepper
3 tablespoons white pepper
2 tablespoons paprika
2 tablespoons cinnamon
2 tablespoons garlic powder or granulated garlic

Sausages

Trim the pork of all excess fat and cut it into strips about 1 inch thick and at least 4 inches long. Mix together the seasonings and place in a shallow pan. Roll each strip of pork in the seasoning mixture and place on a tray. Cover with plastic wrap and refrigerate at least overnight (preferably a couple of days).

Prepare your smoker. Place the pork strips on a grill or rod and smoke until done, 5-7 hours. Don't let the smoker get too hot. Remove the meat and let it cool completely, then wrap well in plastic and foil. The tasso will keep well in the refrigerator for up to 10 days, and it also freezes very well.

Sausages

DEEJAY'S OWN

TEXAS STYLE SMOKIES

6 lbs Pork butt

3 lb Beef chuck

1 tablespoons coriander

2 tablespoons cumin

2 tablespoons garlic powder

2 tablespoons onion powder

3 tablespoons Ground black pepper

2 tablespoons Red pepper flakes

2 cups Ice water

4 tablespoons Salt

1/4 teaspoon allspice

Prague Powder #

<http://www.deejassmokepit.net>

Sausages

Grind pork using s 3/8" plate and grind beef using a 1/4" plate.

Mix in spiced and stuff in medium sized hog casings.

Smoke at 225°F for about 2 hours or cold smoke at 100°F for 6 hours then raise temperature to reach an internal temperature of 155°F.

Sausages

THAI CHICKEN OR TURKEY SAUSAGE

- 5 lbs. boned chicken or turkey thighs with skin
- 2 tablespoons green curry paste
- 2 bunches cilantro
- 6 tablespoons fresh basil
- 6 tablespoons fresh mint
- 2 tablespoons Kosher salt
- 3 tablespoons chopped garlic
- 3 tablespoons grated ginger
- 1/2 cup Tiparos fish sauce
- 2 Teaspoons red pepper
- 2 tablespoons ground black pepper
- 2 Teaspoons cayenne pepper

Sausages

Grind the meat coarsely, then mix in the rest of the ingredients with your hands. Make a small patty and fry it to taste and correct the seasonings for the rest of the batch.

Any combination of the two meats can be used, from all turkey to all chicken, but the 50-50 blend is quite nice. This sausage can either be used loose or stuffed in hog casings. Freezes well, will keep for about 3 days fresh, assuming the chicken and turkey were fresh to begin with.

Sausages

THURINGER SAUSAGE

2 lbs. pork hearts
2 lbs. pork fat
4 lbs. extra lean pork trimmings
2 lbs. pork butts or skinned fattened shoulders
8 tablespoons salt
2 level Teaspoons Prague Powder No.1
4 tablespoons powdered dextrose
1 tablespoons ground black pepper
1 Teaspoons ground ginger
1 tablespoons whole or cracked black pepper
½ cup butter milk solids

Sausages

Grind the lean pork, pork cheeks and pork hearts through a 3/16" grinder plate. Cut the pork cheeks or pork fat into 1 1/2"-2" cubes. Mix until evenly distributed. Put meat in curing tubs. Place in a 38-40 degree F. cooler for 3-4 days.

The thuringer is properly cured when it has a nice red color. After curing, remove from the cooler and grind through a 1/8" or 3/16" plate.

Stuff into single-wall beef middles 2 3/4" by 30" long or 3 1/2" by 24" fibrous casings.

Smoke at 110 degrees F for 8-10 hours then increase to 145 degrees F until an internal temperature of 138 degrees F. is obtained.

Sausages

UKRANIAN KIELBASA

12 pounds lean pork butt -- up to 15
5 pounds lean ground beef
1 pound veal -- (cubed)
1 tablespoon garlic salt
1 teaspoon black pepper
1 tablespoon salt -- up to 2
2 tablespoons mustard seed
1 head garlic cloves
1 quart water
1/2 teaspoon paprika

Sausages

Grind all meat together with meat grinder using a large hole setting. Crush garlic and mix with other seasonings into ground meats. Knead together thoroughly. Knead in the quart of water slowly until all is absorbed. Soak sausage casings in cold water with several changes of water to loosen them. Put casings on funnel end of sausage stuffer. Tie end of casing. Put meat in stuffer and crank and fill casing.

Prick casings liberally to let air escape before placing in oven. Bake at 325°F for 1 hr. Add water in bottom of pan as needed.