

SAUSAGES



Deejay's Recipe Cards 2012
172 Delicious Sausage Recipes

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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

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Frozen. This Will Make It Not Only Easier 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.

3.) Wash And Sanitize Everything As Soon As Possible After Using Your Equipment. Once it dries its Harder to Clean.

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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

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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.

Fats – Fat Gives Sausages its 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!

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Binders – There Are Many Types Of Binders. What A Bind Does As It Suggest 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

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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

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/](http://www.Sausagesource.Com/) Cures Are Generally Followed By A Number #1 Or #2.

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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 Interchangeable!**

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:

Amesphos - Phosphates – I Use a Product Sold By Ed Ames At;

<http://www.deejayssmokepit.net>

[Http://Store.Theingredientstore.Com/](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 Brining. 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.

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Buttermilk Solids – Sold In Grocery Stores In The Baking Section. Adds A Nice Tang To A Sausage Without Drying Or Fermenting. Similar To Fermento.

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.

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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/>

Note 1:

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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:

Whenever 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

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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:

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http://www.deejayssmokepit.net/sausagedownloads_files/sausagecharts.pdf

http://www.deejayssmokepit.net/sausagedownloads_files/sausagesubstitutions.pdf

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Amish Farm sausage

2 lbs Lean ground pork
chopped

2 teaspoon finely minced fresh parsley

Rubbed sage

1 teaspoon Dried basil

1 teaspoon Chili powder

1/2 Teaspoon Ground red pepper

1/3 cup Onion finely

1 teaspoon

1 teaspoon Dried marjoram

1 teaspoon Black pepper

1/4 Teaspoon Dried thyme

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Directions:

In a deep bowl, combine all ingredients, using hands if necessary.

On wax paper, shape and roll mixture into 2 logs 6 inches long and 2 inches in diameter.

Wrap in plastic wrap or foil and refrigerate overnight.

To serve, slice the rolls into rounds about 1/2 inch thick and fry in a heavy skillet over medium-low heat for 3 to 4 minutes on each side or until done.

Drain on paper towels and serve immediately. Notes: An alternate way to prepare sausage is to shape mixture into large marble-size balls. Freeze if

desired. To serve, bake frozen on a rack, starting in a cold oven, for 20 minutes at 325 degrees F.

Andouille

5 Pounds Pork Butt, Cut into 2-Inch Chunks

1 Tablespoon Cracked Black Pepper

2 Teaspoons Cayenne Pepper

3 Tablespoons Paprika

2 Tablespoons Minced Garlic

2 Tablespoons Kosher Salt

1/2 Teaspoon Thyme

2 Tablespoons Sugar

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1 Teaspoon Red Pepper Flakes

1/2 Cup Cold Water

1/4 Teaspoon Mace, Ground

6 Feet Wide Hog Casings

Directions:

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

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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.

Turkey Andouille

2 Lbs Ground Turkey

2 Teaspoons Salt

3/4 Teaspoon Black Pepper

1/4 Teaspoon Allspice

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1/4 Teaspoon Mace

3/4 Teaspoon Cayenne

4 Tablespoon Onion Minced

3/8 Teaspoon Garlic Powder

1/4 Cup Water

Directions:

3/4 Teaspoon Thyme

3/4 Teaspoon Chili Powder

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.

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Polish Bacon sausage

400 g beef

18 g salt

3.5 g garlic

.5 g ginger

350 g pork

2.5 g pepper

1 g paprika

100g water

250 g bacon

1 g sugar

1 g coriander

2.5 g Prague #1

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Cut bacon into ½" cubes. Grind all meats twice with ⅛" (2 mm) plate. Add all ingredients to cold water and mix thoroughly with ground meat, mix together until mixture feels sticky. Stuff mixture into 70 mm synthetic fibrous casings and form straight links 12-13" long. Tie both ends with butchers twine and make a hanging loop on one end. Hang on smoke sticks for 2 hours at room temperature.

Smoke with hot smoke until the internal temperature of the sausage reaches 154 - 158° F. Shower with cold water for 5 min and place in a cool place to cool the sausage below 52° F.

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English Bangers

10 Lbs. Fat Pork Butts
2 Tsp. Ground White Pepper
1 Tsp. Ground Ginger
1 Tsp. Sage
1 Tsp. Mace
6 Tbsp kosher Salt
6 Ozs. Bread Crumbs

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Directions:

Chilled Meat To 32-34 Degrees F. And Ground Through 1/4" Grinding Plate. All Ingredients Are Mixed Very Well 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.

English Bangers Are A Very Tasty Sausage Served At Breakfast Time, Much The Same As American Pork Sausage.

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Brewer's Bavarian Leberkase

1 ½ Lbs Beef
½ Lb Pork fat or bacon
1 ½ Cups Milk
3 Tsp Salt
1 Tsp White Pepper (ground)
½ Tsp Mace (ground)
½ Tsp Paprika (ground)
¼ Tsp Cardamom (ground)

3 Lbs Pork
3 Cup Shaved Ice
3 Tsp Powdered Dextrose
1 Tsp Prague Powder #1
½ Tsp Lemon rind
½ Tsp Coriander (ground)
¼ Tsp Ginger (ground)
¼ Tsp Onion Powder

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Directions:

Cut partially defrosted meat into chunks, and put through smallest plate of your meat grinder.

Mix all of the spices together and mix into the ground meat with your hands.

Put about 4 cups of crushed ice (some will melt and compact to about 3C of shaved ice) in your food processor to make shaved ice (like on a

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snow cone). Then remove to another bowl.

Place about a third of the meat and ice in your food processor and start mixing adding about a third of the milk to help it emulsify. The ice and milk are important in this recipe to help the meat become smooth and fluffy. It will take a couple minutes for each portion in the processor. It should have a fluffy, pudding like texture and stick together well. Perform this step twice more with the rest of the meat. Hand mix the three portions together again.

Place the meat mixture into 2 greased loaf pans (about 5x9). The meat can be domed with a spatula above the top of the pans. Use a spatula to scribe criss-crossed lines on top of the loaves. Set the loaf pans in a shallow water bath on a baking sheet.

Place in a pre-heated oven at 300°F for 2-2.5 hours or until the meat reaches an internal temp of 165F. Cut into slices and serve hot with German bread and mustard. Loaves can be frozen or chilled. To reheat, cut into slices and fry.

Beef Frankfurters

- Harvey Goodhart

5 lb Beef Chuck, fine ground

1 1/2 ts Cayenne

1/2 c Onions, grated

1 1/2 ts Mace

2 ts Sugar

3 tb Coriander

1 1/2 tb Salt

1 c Nonfat dry milk

5 Garlic Cloves, pressed

1 c Water

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Directions:

Combine all ingredients, mix well and stuff into lamb or hog casing. It's not necessary to precook these sausages. But if you decide to, bring to a boil and simmer for ten minutes. Rinse in cold water.

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

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2 Beaten Eggs

1 Cup Water

Directions:

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.

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Bierwurst (Beer Sausage)

1 lb. of lean beef
1 clove of garlic
1/2 lb. bacon
1 tsp ground black pepper
1 pinch of cardamom
1/4 cup of salt

3 1/2 lbs. of lean pork butt
1/4 cup of rum
1 tsp powdered dextrose
1/2 tsp nutmeg
1 tsp whole mustard seed
1 tsp Prague Powder #1

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Directions:

Mince the garlic and steep it in the rum for 5 hours.

Grind the beef and pork fine add all ingredients and pack tightly and chill overnight.

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Stuff in beef bung or large casing. Dry at room temp for 1 hour. Place in preheated smoker at 130°F with vent wide open 1 hour. Close vents to 1/4 open increase temp to 160°F smoke to an internal temperature of 152°F

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Amish Bologna

3 Pounds Hamburger

3 Tablespoons Morton's Tender Quick

1 Cup Water

1/8 Teaspoon Garlic Powder

1/2 Teaspoon Onion Powder

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Directions:

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.

Deejay's Smoked Beef Bologna

7 Lbs Beef Brisket 80%	1/2 Teaspoon Garlic Powder
1/2 Teaspoon Celery Salt	1/2 Teaspoon Allspice
1/2 Teaspoon Onion Powder	1/2 Teaspoon Cajun Spice
1/2 Teaspoon Coriander	1/2 Teaspoon Nutmeg
1/2 Tsp Powdered Mustard	1/2 Tsp Ground Mace
1 Tablespoon Ames Phos	1 Teaspoon Salt
1-1/2 Teaspoons White Pepper	1-1/2 Teaspoons Ruby Red Paprika

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1-1/2 Teaspoons Dextrose
1/2 Cup Crushed Ritz Crackers

1/2 Cup Powdered Milk
Prague Powder #1

Directions:

Cut Brisket Into Grinder Sized Chunks. Save About 1/2 Pound Of The Hard Fat. Freeze Meat And Fat Until Stiff. Grind Meat And Fat Separately Using Large Plate, Then Mix And Grind Using 1/8" Plate. Place Back Into The Refrigerator Between Grinds To Keep Fat From Mushing.

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Dissolve Prague Powder, Salt, Ames Phos And Dextrose In About 1/2 Cup Of Warm Water, Chill Until Almost Frozen, Then Mix In The Remaining Spices.

Mix Into Meat Well And Regrind With 1/8" Plate Or Use A Blender Or Food Processors To Emulsify In Small Batches. Add Remaining Ice Water To Keep Meat Below 55°F.

Stuff Into Collagen Casings Or Beef Rounds If Making A Ring Bologna.

Smoke At About 120°F For 1 Hour With Dampers 1/2 Open, Then Slowly Raise Temperature To 160°F Until An Internal Temperature Of 155°F Is Reached. Will Keep For About 1 Week In The Refrigerator.

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Deejay's Italian Style Bologna

6 Pounds Of Brisket

1-1/2 Teaspoons White Pepper

1/2 Teaspoons Ground Coriander

4 Teaspoons Of Ground Mustard

2 Tablespoons Dextrose

1 Tablespoon Amesphos

Prague Powder #1

1 Pound Ground Bacon

1/2 Teaspoons Garlic Powder

1/2 Teaspoons Ground Nutmeg

2-1/2 Teaspoons Ground Celery

1 Cup Powdered Milk

1 Cup Of Ice Water

3 Tablespoons Salt

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Directions:

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.

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Lebanon Bologna

10 Lbs. 100% Beef Chuck

3/4 Ozs Salt

2 Level Teaspoon Prague Powder No. 2

4 Ozs. Corn Syrup Solids

1 Oz. Powdered Dextrose

6 Ozs. Fermento

1 Tablespoon White Pepper

1 Tablespoon Nutmeg

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1 Tablespoon Paprika

1 Teaspoon Onion Powder

Directions:

The Meat Is Ground Through A 1/2" Grinder Plate And Mixed With 5 Ozs Of Salt. The Meat Is Then Aged For 5-6 Days At 38-40 Degrees F. Allowing All The Juice To Run Off. The Meat Is Then Ground Through 3/16" Plate And Mixed With The Following Ingredients:

16 Hours At 90 Degrees F. - 90% Humidity

28 Hours At 105 Degrees F. - 85% Humidity

6 Hours Of 110 Degrees F. - 85% Humidity

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During These 50 Hours, The Bologna Is Going To Develop A Tang That Makes It Unique In Flavor.

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Cajun Boudin Sausage

Chef John Folse

20 pounds pork butt or shoulder

8 large yellow onions

6 bunches green onion

2 ounces black pepper

32-35mm hog casing

3 pounds pork liver

5 cups medium-grain rice

5 ounces salt

1 cup red bell pepper

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Directions:

Cook 5 cups of medium grain rice in lightly salted water, stirring occasionally until tender, approximately 30 minutes. Cool rice in a colander under cold running water, drain and set aside. In a large stock pot, place picnic shoulder and cover with water by approximately 4 inches. Bring to a rolling boil, reduce to simmer and cook 1 1/2 hours. Be sure to add water as necessary to retain volume. Add pork liver and cook 30 additional minutes. Remove meat and liver. Allow to cool slightly. In the same liquid, add onions and cook 20 minutes.

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When onions are done, strain onions from stock and add to the meat. Measure out 12 level cups of stock and set aside. Debone meat and in a home-style meat grinder, grind meat, liver and yellow onions. Add cooked rice and green onion tops, blending well into the meat mixture. Blend salt, pepper and red bell pepper in with the stock, and pour into the meat mixture, once again blending well. Using a home-style stuffer or meat grinder attachment, stuff the mixture into hog casing and tie into 6-inch links. When ready to serve, steam the boudin or poach in 190 degree water until casing is cooked, approximately 10 - 15 minutes.

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BOUDIN (FESTIVAL)

- Harvey Goodhart

3 c Water

1/2 lb Boneless pork, cubed

1/8 lb Pork liver

1/2 c Onion, chopped

1/4 c Green onion, chopped

1 ts Parsley flakes

1 ts Celery flakes

3/4 ts Salt

1/2 ts Black pepper

3/4 ts Red pepper

3/4 c Cooked rice

Sausage casing

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Directions:

Place water, boneless pork, and pork liver in a 2-quart saucepan. Bring mixture to a boil over high heat. Reduce to a medium heat setting and simmer until pork is tender. Remove pork and liver from stock. Grind pork and liver (use food processor, if desired). Add onion, green onion, and other seasonings to stock. Cook until onions are tender. Add ground meat to vegetable-stock mixture. Cook until most of the water has evaporated. Stir in cooked rice. Adjust seasonings, if desired. Stuff rice-meat mixture into sausage casings. Prick casings 3-4 times each to prevent bursting

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during cooking. Cook boudin in simmering water for 12 minutes. Remove from water and serve.

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Trail Bologna

6 Lbs. Lean Beef Plus 4 Lbs. Pork Butt
Prague Powder #1
2 Tablespoons Ground White Pepper
1 Tablespoons Paprika
1 Tablespoons Ground Nutmeg
1 Tablespoons. Onion Powder
3/4 Oz. Powdered Dextrose

1 3/4 Ozs. Fermento
3/4 Oz. Corn Syrup Solids
1 Tablespoons Allspice
3 1/2 Ozs. Salt
3/4 Oz. Corn Syrup Solids

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Directions:

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

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Degrees F. And Keep The Sausage There Until An Internal Temperature Of 158 Degrees F.

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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

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Directions:

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.

Deejay's Garlic, Onion, Tater Brats

3 lb pork butt

1 lb pork fat

2 tbsp kosher salt

2 tsp course black pepper

2 tsp ground caraway seed

2 tsp garlic powder

2 cups mashed potatoes

2 lb beef chuck

1 large onion

2 tsp dextrose

2 tsp ground mace

1 tsp ground ginger

1 cup powdered milk

regular hog casings

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Directions:

Grind meats using the 1/8" plate. Add seasonings and milk. Mix thoroughly by hand, kneading and squeezing mixture to distribute ingredients evenly,

Stuff into hog casings.

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German Bratwurst

25 Lbs. Meat 80-85% Lean
8 Oz. Ice And 4 Oz. Dark Beer
2 Oz Dextrose Or Brown Sugar
2 1/2 Tablespoons Ginger
2 1/2 Tablespoons Onion Powder
2 1/2 Tablespoons Coriander
2 1/2 Tablespoons Nutmeg

12 Oz. Ice Water Or
5 Oz Salt
1 Oz White Pepper
2 1/2 Tablespoons Mace

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Directions:

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.

Deejay's Hot Brats

5 Lb Ground Pork Shoulder

4 Teaspoons Dried Sage

4 Teaspoons Paprika

4 Teaspoons Dried Sweet Basil

4 Teaspoon Dried Oregano

5 Lb Ground Beef Brisket

4 Teaspoons Crushed Red Pepper

4 Teaspoons Ground Cumin

4 Teaspoons Anise Seed

1/2 Teaspoon Salt

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1/2 Teaspoon Ground Black Pepper

Directions:

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.

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Deejay's Cheesy Hot Brats

5 Lb Ground Pork Shoulder
4 Teaspoons Dried Sage
4 Teaspoons Paprika

5 Lb Ground Beef Brisket
4 Teaspoons Crushed Red Pepper
4 Teaspoons Ground Cumin

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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

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Directions:

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.

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Luck Of The Irish Brats

- Jerry Predika's

2 1/2 Lbs. Medium Ground Veal

2 1/2 Lbs. Medium Ground Pork Butt

1 Cup Chopped Parsley Or Green Onion Tops

3 Tsp. White Pepper

2 Tsp. Mace

2 Tsp. Nutmeg

1 Tbsp. Salt

1 1/2 Cups Water

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1 Cup Milk-Soaked Bread Crumbs

Directions:

Combine All Ingredients, Mix Well And Stuff Into Hog Casing. To Cook, Fry In Butter, Dip In Milk And Broil Or Barbecue.

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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

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2 Teaspoons Marjoram

Directions:

Finely Chop All Meats And Mix Together.

Take Pork, And Beef And Chop It Finely And Mix With It Bacon And Mix Together Mix Remaining Ingredients And Mix Well Into Meat.

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Ray's Oktoberfest Brats

20 lbs. Pork butts

6 Tbs. salt

1 Tbs. mace

1 Tbs. nutmeg

4 eggs

4 cups milk

4 tsp. Prague powder

8 tsp. white pepper

2 tsp. ginger

4 cups powdered milk

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Directions:

Grind meat through a fine plate. Mix spices together and add to meat with the rest of the ingredients. Mix well. Stuff into hog casings. Link and place in simmering water for 20 minutes. Remove and cool under cold running water until cool to touch. Separate the links and package

Deejay's Sheboygan Bratwurst

1 1/2 Lbs Pork Butt

1/2 Lb Beef

1 Tablespoons Salt

1 Teaspoon Fresh Ground Pepper

1 Teaspoon Ground Mace

1 Teaspoon Ground Caraway

1/2 Teaspoon Ground Ginger

1/2 Lb Chicken Thighs

1/2 Lb Pork Back Fat

1 Teaspoon Sugar

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1/2 Cup Milk

Directions:

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.

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German Dried Sausage

40# meat (1/3 pork & 2/3 venison)

1# salt

10 T. black pepper

red cayenne pepper to taste

garlic to taste

Prague Powder #1

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Directions:

Mix together

Pour salt mixture on meat and mix well. Grind meat coarsely and stuff in casings.

Smoke for 24 hours and hang to dry.

For fresh cooking sausage:

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Mix meat 1/2 pork & 1/2 venison
Grind after seasoning and cook in patties.

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Brown 'N' Serve Style Breakfast Sausage

1 Lb Lean Ground Pork

1/4 Cup Water

1 Tablespoons Salt

1/2 Teaspoon Thyme

1/2 Teaspoon Oregano

1/4 Teaspoon Freshly Ground Pepper

1 Pinch Ground Cloves

1/4 Cup Cracker Crumbs

1 Tablespoons Sage

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Directions:

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.

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Deejay's 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

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2 1/4 Teaspoon Of Oregano

1/2 Teaspoon Amesphos

Directions:

Grind Using A 3/8" Plate.

Mix The Ground Beef And Spices And Refrigerate Overnight In A Zip Lock Bag.

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Stuff Into Small Casings Or Make Into Thin Patties.

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Deejay's Chicken Bacon Breakfast Sausage

5 Pounds Ground Chicken Or 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

2 1/2 Teaspoon Of Sage

2 1/4 Teaspoon Of Oregano

5 Teaspoon Of Cumin

2 1/4 Teaspoon Of Basil

1/2 Teaspoon Amesphos

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Directions:

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.

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Country Style Breakfast Sausage

10 Lbs. Of Ground Pork Butt

4 Tablespoons Salt

Pepper

3 1/2 Teaspoons Sage, Ground

2 1/2 Teaspoons Nutmeg

1/2 Teaspoons Crushed Red Chili Peppers Ground

1/2 Cup Cold Water

1 3/4 Teaspoons White

2 1/2 Teaspoons Thyme, Ground

2 1/2 Teaspoons Ground Ginger

1/2 Cup Non-Fat-Dry Milk

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*Prague Powder #1 If Smoking

Directions:

Grind Meats And Pork Fat Together Through Medium Plate (3/16".)
Combine Ground Meat With Remaining Ingredients; Mix/Knead Well.
Stuff Or Make Into Patties.

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Deejay's 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

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1/2 Teaspoon Black Pepper

1 1/2 Teaspoon Salt

Directions:

Mix All Ingredients And Chill In An Air Tight Zip Lock Bag Overnight In The Refrigerator.

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Stuff Into Small Casings Or Make Into Patties.

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Deejay's JD Style Hot Breakfast Sausage

10 Pounds Ground Pork Butt

2 Teaspoons Dried Parsley

4 Teaspoons Rubbed Sage

1/2 Teaspoon Onion Powder

1 Teaspoon Maple Sugar, Brown Or Turbinado Sugar

2 Teaspoons Cayenne Pepper

*1 Tablespoon Salt

1/2 Teaspoon Coriander

4 Teaspoons Dried Thyme

1/2 Teaspoon Garlic Powder

*1/4 Teaspoon Crushed Red Pepper

*1-1/2 Teaspoons Ampesphos

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1-½ Teaspoons Coarse Ground Pepper

Directions:

Get Meat Icey 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

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Binding Agent. If You Don't Have Amesphos Use 2 Teaspoons Of Dry Milk And 1/4 Teaspoon Of Msg Instead.

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Deejay's Cabbage & Beef Sausage

10 Lb Coarsely Ground Beef Brisket Or Corned Beef

10 Lb Coarsely Ground Cabbage Or Sauerkraut

3 Lb Onion

Paprika To Color

Salt And Pepper To Taste

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Directions:

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.

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Deejay's Cabbage & Pork Sausage

10 Lb Coarsely Ground Pork Shoulder
10 Lb Coarsely Ground Cabbage Or Sauerkraut
3 Lb Onion
Paprika To Color
Salt And Pepper To Taste

<http://www.deejayssmokepit.net>

Directions:

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.

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Deejay's Capicola Ham

Meat

8 To 9 Lbs Well Trimmed Pork Butt

2 Teaspoons White Pepper

1 Teaspoon Ground Mace

2-1/2 Tablespoons Salt

Prague Powder #1

2 Teaspoons Encapsulated Citric Acid

2 Teaspoons Corriander

1 Teaspoon Garlic Powder

2 Tablespoons Sugar

1 Tablespoon Amesphos

1 Teaspoon Juniper Berries

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Rub

2 Tablespoons Paprika 2 Tablespoons Black Pepper
1 Tablespoon Crushed Fennel Seeds

Directions:

Chill Meat Until Stiff, Trim Most Of The Fat. Cut Into Strips 1 Inch Wide, 2 Inches Across And 2 Inches Long. Premix Spices And Then Add To Meat. Mix Well! Refrigerate Meat Mixture For 24 Hours In An Air Tight Plastic Bag.

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Next Day:

Dust Meat With 1/2 Tablespoon Of Unflavored Gelatin Powder
Spray The Inside Of A 4" To 5" Artificial Casing With Non Stick Spray And
Place Rub Mixture Into The Casing And Shake Well To Get The Rub To Stick
To The Sides. Drop Meat Into The Casing Try To Avoid The Sides Until
Packing.

Prick Surface Of Casing To Release Air. Roll To Shape Pack Meat Down
And To Remove Air Pockets.

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Bake Or Smoke At 180°F Degrees For About 4 Hours To Achieve An Internal Temperature 152°F.

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Deejay's Capocollo of Calabria

The Calabrese version of Capricolla

Pork loin

The Cure

2 cups of kosher salt

Prague powder #1

After 4 to 8 days it will be rubbed in Wine Vinegar, Kosher Salt, Course

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Ground Black Pepper, Ground Red Chili Pepper, Sweet Paprika
and wrapped in a casing and aged for about 100 days.

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Coppa Piacentina.

This is a Capocollo from the Piacenza region of Italy. It is made totally different in that it's initial cure is more than half black pepper.

Pork loin

The cure

1/2 cup of kosher salt
Prague powder #1

2 cups course ground Black Pepper

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After about 4 to 8 days it will be rubbed in Cinnamon, Cloves, Bay Leaf, crush Walnuts , and wrapped in a casing and aged for about 4 to 6 months.

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Deejay's Chaurice Creole Style Sausage

5 Pounds Fatty Pork Butt
2 Cloves Of Garlic Pressed
2 Teaspoon Black Pepper
1 Tablespoon Red Bell Pepper
1 1/2 Teaspoons Allspice
1 1/2 Teaspoon Thyme

2 Large Onions Diced
4 Teaspoons Kosher Salt
1.5 Teaspoons Cayenne Pepper
1/2 Teaspoon Hot Red Pepper
1 Tablespoon Parsley
1/2 Teaspoon Ground Bay Leaf

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Directions:

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.

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An Great Flavor Option Is To Caramelize The Onion Before Mixing.

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Serbian Cevapacici

5 lbs Medium ground beef chuck
10 Cloves Pressed garlic
1 Tbsp Paprika
2 tsp Cayenne
1 Cup Chopped parsley
1 Tbsp Salt
1 Tbsp Black pepper

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1 Cup Water or red wine

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

To cook, grill, fry or broil. Serve with sauce of plain yogurt, chopped onion and cucumber; seasoned with a dash of cumin.

Chicken & Apple Sausage

- Harvey Goodhart

3.5 Lbs Boned Chicken Thighs

3 Oz. Dried Apples

2 Teaspoons Black Pepper

1/8 Teaspoon Cinnamon

1/4 Teaspoon Ground Ginger

1 Chicken Bouillon Cube Dissolved In

2 Tablespoons Boiling Water

4 Teaspoons Kosher Salt

2 Teaspoons Sage

1/8 Teaspoon Nutmeg

1 Cup Apple Cider

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Sausage Casings

Directions:

In A Small Non Reactive Pan, Boil Down The Cider Almost To A Syrup, About 2 Or 3 Tablespoons. Cool And Reserve.

Grind The Boned Chicken And Skin Coarsely.

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Add The Cider And Rest Of The 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.

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Deejay's Apricot Chicken Sausage

10 Lbs Chicken Thighs With Skin
3 Tablespoons Kosher Salt
2 Tablespoons White Pepper
2 Tablespoons Dried Basil
4 Tablespoons Lemon Herb Seasoning
2 Tablespoons Cayenne Pepper
2 Cup Apricot Jam

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1 Tablespoon Roasted Minced Garlic

Directions:

Ground Chicken With A Fairly Course Plate.

Mix All Ingredients Together Well And Stuff.

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CHICKEN BOCKWURST

- Harvey Goodhart

3 feet small or medium casings

1 1/2 pounds chicken breast and thigh meat, cubed

1/4 pound pork fat, cubed

1/4 cup finely minced onion

1 cup milk

1 egg

1 1/4 teaspoons salt

3/4 teaspoon ground cloves

1/2 teaspoon ground nutmeg

1/2 teaspoon white pepper

1 tablespoon finely chopped fresh parsley

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Directions:

Put chicken breast, thigh meat, and pork fat through meat grinder using the fine blade, or fit food processor with steel blade, and process until pureed. Add onion, milk, egg, salt, cloves, nutmeg, pepper, and parsley to the meat, and mix well. Put mixture through meat grinder again, or process until mixture is finely ground. Stuff mixture into casings according to basic directions for stuffing sausages. Twist off to make 3- to 4-inch links. Sausages may be poached according to basic directions for poaching fresh sausages and broiled in butter according to directions to brown

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fresh, poached sausages, or may be kept refrigerated for up to 2 days.
Freeze for longer storage.

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Chicken Dijon sausage

- by Richtee

10 Lbs ground chicken thighs
.5 cup powdered milk
.5 cup half and half
.25 cup yellow mustard
2 tablespoons horseradish
1 medium Spanish onion

1 cup milled instant oats
.25 cup Dijon mustard
.5 cup dry white wine
2 tablespoons white vinegar
2 tablespoons coarse CBP
1 tablespoon fine chopped dill

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2 tablespoons mustard seed

4 tablespoons Kosher salt

Directions:

Warm wine, mustards, H&H, vinegar in sauce pan, whisk well

Dump other ingredients into ground meat, and add above sauce, mix well and stuff.

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Deejay's Chicken Liver & Bacon Sausage

1 Lb Chopped Fatty Pork
1 Lb Chopped Chicken Livers
1/2 Lb Fried Bacon Drained
1 Large Clove Garlic Finely Pressed
1 Tablespoon Salt
1 Teaspoon Black Pepper
1/4 To 1/2 Teaspoon Nutmeg (To Taste)

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Directions:

Dice Chicken Livers, Pork And Bacon. Mix In Spices. Stuff Into Small Casings.

The Mix Is Very Liquid, But The Sausages Firm Up Beautifully As The Chopped Livers Solidify With The Heat.

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Italian Chicken Sausage

2 1/2 pounds ground chicken breasts

5 cloves garlic minced

2 tablespoons basil

1/4 cup grated Parmesan cheese

2 teaspoon coarse black pepper

5 tablespoons olive oil

5 tablespoons parsley

1 small onion minced

2 teaspoon crushed fennel seeds

1 1/2 teaspoon kosher salt

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Directions:

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.

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Citrus Sage Chicken Sausage

- Wu-Tang

3 lbs chicken thighs

3 TBSP oats

1 1/2 tsp granulated garlic

1 tsp ground Sage

1/2 tsp thyme

1 1/2 tsp course Black Pepper

1 TBSP kosher salt

1 1/2 tsp onion powder

1/2 tsp coriander

zest of 3 mandarin oranges

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juice of 3 mandarin oranges

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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

4 Feet 1 1/2" Diameter Hog Or Sheep Casings

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Directions:

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. Twist Off Into Four-Inch Links. To Cook, Sauté In Vegetable Oil Until Evenly Browned And Cooked Through.

Deejays Chicken Vegetable Sausage

18.5 Pounds Chicken Thighs	1 Red Onion
2 Large Yellow Onions	1 Cup Chopped Spinach Broccoli
3 Red Bell Peppers	5 Celery Stalks
2 Pounds Of Carrots	3 Tablespoons Basil
1 Tablespoon Oregano	2 Tablespoons Salt
1 Tablespoon Course Black Pepper	2 Tablespoons Garlic
1 Tablespoon Coriander	2 Tablespoon Spanish Paprika

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2 Tablespoons Rosemary Garlic

Optional 1 cup cheddar

Directions:

Grind Chicken, Peppers And Carrots. Finely Chop All Other Veggies. Mix Together And Let Sit Overnight. Stuff Into Lager Casings Or Make Into Patties. Makes Great Chicken Burgers!

Note: This Is Deliberately Mild, Low Salt And No Sugars. This Is Designed To Be A Healthy But Tasty Sausage For Those People Who Are Watching Their

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Sugar And Salt Intake.

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Fiesta Chicken Sausage

10 Pounds Chicken Thighs

2 Medium White Onion Diced

1/4 Cup Fresh Cilantro Chopped

1 Cup Spinach Chopped

2 Tablespoon Kosher Salt

2 Tablespoon Course Black Pepper

1 Cup Dry Milk Powder

6 Bell Peppers Multi Colored Diced

6 Garlic Cloves Diced

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Directions:

Coarsely Grind Chicken And Skin.
Mix In Other Ingredients And Stuff

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Teriaki Chicken, Mango, Jalapeno Sausage

5 Lbs. chicken legs thighs

1/4 cup dried Mango

1/4 cup yellow pepper

1 tsp. garlic powder

1 Tbs. Parsley

1 tsp. ginger

1/2 cup soy sauce

1/4 cup Onion

1/4 cup red pepper

3 seeded Jalapeno peppers

1 Tbs. kosher salt

2 Tsp. course black pepper

1 Tps. brown sugar

1/2 cup milk powder

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1 cup cold water

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Directions:

Grind meats. Add spiced and veggies and mix well.
Stuff into standard hog casings

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Chicken, Tomato & Rice Sausage

- Jerry Predika's

4 Lb Chicken Thighs

1 1/2 Tbs Salt

2 Cloves Crushed Garlic

2 Cups Cooked White Rice

1 Cup Chicken Broth

1 Bunch Finely Chopped Green Onions To Taste

1 Lb Finely Chopped Bacon

1 Tbs Black Pepper

1 16 Oz. Can Peeled Tomatoes

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Minced Hot Peppers Optional

Directions:

Drain tomatoes and chop.

Mix Together And Stuff Into Hog Casings. Refrigerate Or Freeze.

Steam Or Braise To Serve.

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Chinese Sausage (Laap Ch'eung)

2 Pounds Pork Shoulder

2 Pounds Pork Fat

3 1/3 Grams Salt

2 1/4 Grams Sugar

3 Grams Bean Sauce

3 Grams Anise Seeds

3 Grams Cinnamon

3 Grams Hot Pepper

3 Grams Cloves

Prague Powder #1

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3/4 Zest Seville Orange

Directions:

Chop The Meat, Put The Spices Into Some Rice Wine Or Brandy, Mix, Stuff Into Lamb Casings. Smoke Of Lychee Wood Fire.

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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

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2 Tablespoons Water

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Directions:

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.

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Chinese Mushroom Sausage (Dung Goo Lop Chong)

3 Lbs Pork Butt	1/4 Cup Chinese Pale Soy Sauce
1 Cup Black Or Shitake Mushrooms	1 Teaspoon Salt
2 Teaspoons Rice Wine	2 Tablespoons Onion Powder

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2 Teaspoons Sesame Oil
2 Teaspoons Ginger
1 Teaspoon White Pepper
Prague Powder #2

2 Tablespoon Fermented Black Bean
1 Tablespoon Garlic Powder
1 Tablespoon Sugar

Grind Meat Coarsely. Add Salt, Refrigerate And Allow To Drain Slightly.

Finely Chop Mushrooms And Beans.

Mix Remaining Ingredients.

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Smoke At To 140°F Internal And Air Dry For 3 Days.

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Chopin's Polish Sausage

Wola Polish sausage - Chef John Folse

5 lbs. ground pork butt
1 tbsp marjoram
1 tsp savory
3 tbsps salt
1 cup ice water

2 tbsp sugar
1 tsp allspice
1/2 cup garlic, minced
3 tbsps black pepper

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Directions:

Double grind the pork butt.

Combine pork with all of the seasoning ingredients. It should be mixed thoroughly using your hands adding a little of the ice water to retain a cold temperature in the pork.

Continue mixing and adding ice water until all is used up and the sausage is well blended. Stuff into casings and cook, bake or fry. This makes a wonderful Polish sausage sandwich.

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Chorizo Mexican Sausage

1 Lb Ground Lean Pork
1 Teaspoon Salt
2 Tablespoons Chili Powder
1/4 Teaspoon Cumin
1/2 Teaspoon Oregano
2 Cloves Garlic, Pressed
2 Tablespoons Vinegar

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Directions:

Mix All Ingredients. Allow To Sit Overnight In The Refrigerator. You May Form Into Patties As With Other Sausage, -Or (The Best Way)-

Fry In A Pan Loose Until Brownd, Pour Off About Half Of The

<http://www.deejayssmokepit.net>

Liquid, Then Scramble About Six (Or More) Eggs, And Add To The Sausage Mixture. Heat Thoroughly And Serve On Warmed Flour Tortillas, With Extra Salsa If You Wish.

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Deejay's Spanish Chorizo

Based on book by Ryték Kutas published in 1987. I made a few changes to suit my taste and favorite spices.

5 pounds fatty pork butt	2 tablespoons kosher salt
1 red bell pepper	1/2 cup apple cider vinegar
4 teaspoons Ruby Red Paprika	3.5 teaspoons Hungarian Paprika
2 teaspoons hot cayenne pepper	3 cloves fresh pressed garlic
1.5 teaspoons Italian seasoning	1 teaspoon coarse black pepper

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1.5 cup cold water

Directions:

Meat should be cut into strips small enough to go through our grinder and nearly frozen. Grind in 3/8 inch plate. Mix water vinegar and spice well then add to the meat. Mix well and stuff into 38 to 42 mm hog casings. I like to make mine about 12 inches long. Hang in the refrigerator or cold space overnight to dry. Although not normally smoked, I like mine lightly smoked with apple, cherry and pecan wood.

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Panchito's Pork and Chivo Chorizo

2 lbs Boneless porkbutt
1 lb Unsalted fatback)
3/4 tbsp Ground chile
1 1/2tbsp Ground cumin
1/2 tsp Garlic powder
5 tsp Salt
1 1/2cups Crushed ice

1 lb Leg of goat (chivo) or lamb
1 bunch Fresh cilantro
1/4 cup Ground paprika
1 tsp Ground cinnamon
Pinch Ground cloves
5 tsp Nonfat dried milk

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Directions:

Grind pork, chivo or lamb, fatback and cilantro with 1/4 inch plate. Add all the spices, salt and dried milk. Mix at low speed for one minute while gradually adding ice. Mix another minute at medium speed. Stuff into DeWied plastic casings. Chill or freeze.

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Chípolata Sausage English Cocktail Sausage

7 1/2 pounds pork butts	1 pound pork fatback
1 tablespoon sage	1 teaspoon dried onion flakes
1 teaspoon thyme	1 teaspoon mace
1 1/2 tablespoons salt	6 ounces bread crumbs
1 tablespoon pepper	1 pint iced water

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Directions:

This is the King of English sausage. The basic banger was created from this recipe.

Grind the meat and fatback through a 3/8 plate.

Mix the herbs and seasonings in the water and chill.

Using a food proccessor emulsify the meat and chill.

In a mixer add the herbs, spices, and seasonings to the water then the bread crumbs.

5. Chill

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6. Using 28mm casings, stuff the mixture into 1 inch links and cool.
7. Grill or cook in the oven and serve at once.

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Chipotle Lime Chicken Sausage

- Wu-Tang

The basic recipe

3 lbs boneless/skinless chicken thighs

2 large chipotles in adobo sauce, diced up

juice of 3 limes

1 palm fresh minced cilantro

2 tsp Southwest seasoning blend

3 TBSP oats

zest of 3 limes

1 tsp kosher salt

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Cut the meat into chunks, partially frozen. Then blended in the seasonings.

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Chipotle Creole Sausage

3 lb ground pork

1 tsp garlic powder

5 tsp salt

2 tbl ground chipotle chilie powder

4 tsp paprika

1 tsp all spice

1 cup onion

2 lb ground beef

1 tbs course ground pepper

1 tsp cumin

1/2 tsp sugar

3 tbs parsley

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Directions:

Chops Veggies finely.

Grind meats through a medium plate.

Combine all and mix and stuff.

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Deejay's Creole Style Hot Sausage

4 Lbs Lean Fresh Pork	2 Lbs Pork Fat
2 Teaspoons Finely Minced Garlic	
1 Tablespoon Cayenne Pepper	
1 Tablespoon Freshly Ground Black Pepper	
2 Tablespoons Salt	

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1/2 Teaspoon Ground Bay Leaf

4 Teaspoons Paprika

1/2 Teaspoon Sugar

3 Yards Sausage Casing

Directions:

Grind The Pork And Fatback 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. You Can Omit This Step And Make Sausage Patties If You Like.

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Fresh Sausage Should Be Used Quickly, And Will Keep In The Refrigerator For Three Days. You Can Also Freeze It For Up To Three Months.

Deejay's Creole Pork Sausage

7 Lbs Fresh Pork

2 Large Onions, Chopped

1 Clove Garlic, Crushed

2 Tablespoons Salt

1/2 Teaspoons Paprika

1/2 Teaspoons Allspice

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2 Teaspoons Black Pepper

1 Teaspoons Crushed Chili Pepper

1/2 Teaspoons Cayenne Pepper

1/4 Teaspoons Powdered Bay Leaf

3 Sprigs Parsley, Chopped

5 Yards Sausage Casing

Directions:

Grind The Pork Using The Coarse Plate Of A Meat Grinder. Add The Onions And The Garlic And Regrind. Add The Seasonings And Mix Thoroughly.

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Remove The Cutting Blades From The Grinder And Attach The Sausage Stuffer. Attach Casing As In Basic Sausage Recipe. Regrind The Mixture And Stuff.

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Deejay's Debatouille Vegetable Sausage

Or what to do with all that quash!

1 egg plant	1 yellow squash
1 zucchini squash	2 cartons of mushrooms
1 bundle parsley	1 bundle green onions
2 red bell peppers	3 large tomatoes
2 large onions 1 red and 1 yellow	1 cup chopped steamed greens
2 Garlic cloves	1 tablespoon Oregano
1 tablespoon Basil	Salt pepper to taste

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1 pack of Ritz Cracker crumbs
1 cup of shredded cheese
Oil for frying

2 Eggs
Flour for dredging patties

Dice all veggies. Pre steam mushrooms, red and yellow onions, green onions and tomatoes together and drain. Steam all other vegetables together and drain.

Put about 2 tablespoons of oil in a skillet and fry veggies until done to your satisfaction.

Mix all veggies and stuff or make into patties or meatballs.

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Fennel Sausage

5 Lbs Pork Butt, Ground Coarsely
1/4 Cup Parsley, Minced
1 Tablespoon Thyme
1 Teaspoon Pepper
1tablespoon Salt
9 Feet Sausage Casing

2 Heads Garlic, Minced
1tablespoon Oregano
2 Tablespoons Fennel Seeds
1/2 Teaspoon Cayenne
1 Cup White Wine

Directions:

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.

Deejay's Hawaiian Style Sausage

5 Pounds Of Pork Butt

1 Tablespoon Garlic Powder

1/2 Teaspoon Fennel Seeds

3/4 Cup Soy Sauce

1 Teaspoon Cayenne Pepper

2 Tablespoons Amesphos

1.5 Pounds Of Bacon

1 Tablespoon Anise Seeds

3/4 Cup Brown Sugar

4 Tablespoons Sweet Paprika

1/2 Cup Pineapple Juice

Prague #1

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Directions:

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.

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Hill Country Sausage

4 Lbs Pork Butt 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

2 Lbs Beef Chuck With Fat

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1 Teaspoon Cayenne

4 Yards Hog Casings

Directions:

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.

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All Beef Hotdogs

5 Lbs Lean Beef Chuck

3 Tablespoons Ground Coriander

2 Tablespoons Kosher Salt

1 Tablespoon Granulated Or Powdered Garlic

1 Tablespoon Onion Powder

2 Teaspoons Ground Mace

1 Teaspoon Prauge Powder #1 Or Instacure #1

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1 Cup Ice Water

1 Cup Nonfat Dry Milk Powder

Directions:

Trim and Cut The Beef Chuck Into 1-2 Inch Cubes And Grind It Twice Through The Finest Plate Of Your Meat Grinder.

Mix All The Dry Spice Ingredients With The 1 Cup Of Ice Water And The Cure And 1 Cup Of Dried Milk.

Pour The Spice/Cure/Milk Mixture Into The Ground Meat And Mix It Very Well For At Least 2 Minutes. Use Your Hands To Assure Even Distribution.

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Put The Sausage Mixture Into The Refrigerator For 30 Minutes. When It Is Cold Again, Pass It Once More Through The Finest Plate Of Your Sausage Grinder.

Stuff The Ground Meat Into 1 1/8 Natural Sheep Casings Or Comparable Natural Pork Or Collagen Casings. Allow The Links To Air Dry For At Least 30 Minutes And Then Take Them To The Smoker

Hotdogs Pork & Beef

4 Lbs. Lean Pork Trimmings (Pork Butts)

6 Lbs. Lean Beef (Chuck)

Prague Powder #1

6 Tablespoons Ground Mustard

1 Teaspoon Ground Black Pepper

1 Teaspoon Ground White Pepper

1 Teaspoon Ground Celery Seeds

1 Pint Ice Water

6 Tablespoons Salt

4 Tablespoons Paprika

1 Tablespoons Mace

1 Teaspoon Garlic Powder

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2 Cups Non-Fat Dry Milk

4 Tablespoons Dextrose

Directions:

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.

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For 5-10 Minutes, Or Until An Internal Temperature Of 152-155 Degrees F. Is Obtained.

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Deejay's 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

2 Tablespoons Corn Sugar

1/4 Tablespoon Paprika

2 Teaspoons Citric Acid

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Directions:

Chill Meat To About 36°F.

Crush Fennel, Anise, Red Pepper Together In A Mortise 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!

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Deejay's 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

2 Tablespoon Crushed Red Pepper Flakes

1 Tablespoon Paprika

2 Tablespoons Corn Sugar

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2 Teaspoons Citric Acid

Directions:

Chill Meat To About 36°F.

Crush Fennel, Anise, Red Pepper Together In A Mortise And Pestle.

Combine All Ingredients Above Mix Together Well, Add Water And Mix Well And Add To Meat.

Stuff In 30 Mm Casings.

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Note: Use Encapsulated Citric Acid And 2 Teaspoons Prague Powder #1 To Above Recipe If You Plan On Smoking!

Hot Italian Sausages

2 1/2 Teaspoons Coarse (Kosher)Salt
1/2 Teaspoon Whole Black Peppercorns
2 Teaspoons Crushed Red Pepper
1 Tablespoon Paprika

1/2 Teaspoons Thyme

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1 Teaspoons Fennel Seeds
1/2 Teaspoons Finely Minced Garlic
1 3/4 Lbs Pork, Trimmed, Lean, 1" Dice Chilled
1/2 Lb Fresh Pork Fat, 1/2" Dice Chilled

Directions:

Combine Dry Spices And Grind To Coarse Texture. Mix With Garlic In Small Bowl. Mix Meat, Fat & Spices Together In Bowl. Grind 1/2 Mixture At A Time With Medium Plate.

Knead All Together Until Well Mixed. Cover And Refrigerate For 12 To 24 Hrs.

Refrigerate For 24 Hrs, Uncovered. Hold In Refrigerator For Up To 3 Days, Or Freeze For Longer Storage.

Hot Links

2 1/2 Lb Ground Pork (Shoulder Cut)

2 1/2 Lb Ground Beef (Brisket, Round, Or Sirloin)

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2 Teaspoons Dried Sage
2 Teaspoons Crushed Red Pepper
2 Teaspoons Paprika
2 Teaspoons Ground Cumin
2 Teaspoons Dried Sweet Basil
2 Teaspoons Anise Seed
2 Teaspoon Dried Oregano
Dash Salt And Ground Black Pepper
Directions:

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Mix The Meats With The Spices. For Sausage Links, Attach 2 1/4-Inch sausage Casings To The Stuffer Nozzle On A Hand Meat Grinder. Stuff The Casings To The Desired Length, Cut The Links, And Secure The Ends With String. Barbecue At 225 Deg F For 2 Hours Or Slow-Smoke At 185deg F For 4 Hours. For Sausage Patties, Form The Meat Mixture Into A Roll And Cover With Wax Paper. Slice The Roll Into Patties And Peel Off The Wax Paper. Patties Can Be Fried Or Grilled.

Cheesy Hot Links

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2 1/2 Lb Ground Pork (Shoulder Cut)
2 1/2 Lb Ground Beef (Brisket, Round, Or Sirloin)
2 Teaspoons Dried Sage
2 Teaspoons Crushed Red Pepper 2 Teaspoons Paprika
2 Teaspoons Dried Sweet Basil
2 Teaspoons Anise Seed 2 Teaspoons Ground Cumin
2 Teaspoon Dried Oregano
2 Cups High Temperature Cheddar Or American Cheese
Dash Salt And Ground Black Pepper
Directions:

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Mix The Meats With The Spices. For Sausage Links, Attach 2 1/4-Inch sausage Casings To The Stuffer Nozzle On A Hand Meat Grinder. Stuff The Casings To The Desired Length, Cut The Links, And Secure The Ends With String. Barbecue At 225 Deg F For 2 Hours Or Slow-Smoke At 185deg F For 4 Hours. For Sausage Patties, Form The Meat Mixture Into A Roll And Cover With Wax Paper. Slice The Roll Into Patties And Peel Off The Wax Paper. Patties Can Be Fried Or Grilled.

Genuine Texas Hotlinks

6-7 Lbs. Boston Butt
2 T. Coarse Ground Black Pepper
2 T. Cayenne
3 T. Morton's Tender Quick
1/4 Cup Minced Fresh Garlic
1 T. Msg

1 Bottle Beer
2 T. Crushed Red Pepper
2 T. Hungarian Paprika
2 T. Whole Mustard Seeds
1 T. Granulated Garlic
1 T. Ground Bay Leaves

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1 T. Whole Anise Seeds

1 T. Coriander

1 T. Ground Thyme

Mix All The Spices, Cure, And Garlic Into The Beer And Place In Refrigerator While You Cut Up The Meat To Fit In The Grinder.

Pour The Spiced Water Over The Meat And Mix Well. Run Meat And Spice Mixture Through The Fine Plate And Mix Again. Stuff Into Medium Hog Casings. Smoke Or Slow Grill Till They Are Done.

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Greek Sausage

5-lbs ground pork	3/4-lb feta cheese, crumbled
1-bunch of fresh Italian parsley	6 1/2-oz kalamata olives, chopped
1-tbsp dried oregano	1-tbsp anise
1-tbsp coarse black pepper	1-tbsp salt
1-tbsp ground coriander	1-tbsp fresh garlic, minced
3/4-cup dry white wine	

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Directions:

Mix all seasonings together with wine

Mix the seasonings with the ground meat and cheese

Stuff into casings

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Hungarian Sausage

3 Lb Pork Butt, Boneless

1 Lb Beef Chuck

1 Lb Pork Fat

10 Garlic Cloves, Peeled And Crushed (About 2 Tbsp)

1 Cup Water

2 Tablespoons Salt

1/2 Tbsp Black Pepper

3 Tablespoons Hungarian Paprika

1 Teaspoon Saltpeter 1/4 Tablespoons Cloves, Ground

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1 Sausage Casing, 1" Diameter, 10 Feet

Directions:

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.

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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.

Irish Sausages

1 1/2 Lb Lean Pork
8 Oz Pork Fat, Without Gristle
1/2 Teaspoon Ground Allspice

Pinch Dried Sage Or Marjoram
1 Oz White Breadcrumbs (Optional)
1/2 Teaspoon Ground Ginger

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1/2 Teaspoon Mace
1/2 Teaspoon Cayenne Pepper
1 Teaspoon Salt

1/2 Teaspoon Nutmeg
1/2 Teaspoon Cloves
Fresh-Ground Pepper

Directions:

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.

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Stuff Into Casings

Italian Boar Sausage

5 Feet Medium Hog Casings

4 Pounds Boar Meat*

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1 Pound Pork Fat *
2 1/2 Tsp Salt
2 Tsp Black Pepper
2 Tsp Crushed Fennel Seed
Crushed Red Pepper To Taste

Directions:

Game Meats Tend To Have A Very Strong Wild Taste To Them.

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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.

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

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1 Teaspoon Crushed Red Pepper For Hot Sausage

Directions:

This Variety Is Easy To Make And Is Delicious Roasted Or Used To Flavor Tomato Sauce.

To Make Three Pounds:

Prepare The Casings.

Grind The Meat And Fat Together Through The Coarse Disk. 3. Mix The Remaining Ingredients Together With The Meat. 4. Stuff Into The Casings

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And Twist Off Into Three-Inch Links. 5. Refrigerate And Use Within Three Days Or Freeze.

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Italian Crepinettes With Wilted Greens

2 bottles balsamic vinegar	1 pound magret of duck with fat
1/2 pound pork butt	1/4 pound pancetta
1 teaspoon cumin seeds	1 teaspoon cinnamon
1 teaspoon salt	1/4 pound caul fat
4 tablespoons extra-virgin olive oil	2 garlic cloves, thinly sliced
2 cups kale (bitter escarole)	Salt, to taste
Freshly-ground black pepper, to taste	

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Directions:

Cut Kale into 1/2" ribbons.

Reduce the balsamic vinegar to 20 percent to syrup consistency. Set aside.

Preheat the broiler or grill.

Cut the duck, pork butt and Pancetta into 1/4-inch cubes. Run the meat through a grinder. The mixture should be quite rough.

In a large mixing bowl, combine the ground meat with the cinnamon, cumin and salt. Mix very well. Divide the mixture into 8 equal oval patties,

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about 1/2-inch thick. Wrap each patty in caul fat. Place the patties under the broiler or on the grill and cook through, about 4 to 5 minutes per side. Set aside.

In a large 12- to 14-inch saute pan, heat the olive oil until just smoking. Add the garlic and saute until very light brown, about 2 minutes. Toss in the kale and saute, stirring quickly, about 2 to 3 minutes, until just wilted but not too soft. Remove from the heat and season with salt and pepper. Divide the mixture equally on 4 plates. Place 2 crepinettes on each plate, drizzle the balsamic syrup over the greens, and serve.

From "MOLTO MARIO with Mario Batali - (Show # MB-5685)

Mario's Homemade Sausage

1 pound pork loin	1 pound pancetta
1 pound veal hip or shoulder	2 tablespoons salt
1 tablespoon fennel or anise seed	1 tablespoon ground black pepper
4 tablespoons black peppercorns	1 pinch nutmeg, or to taste
1 pinch cinnamon, or to taste	1 pork casing

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Directions:

Soak the casing in water overnight in the refrigerator.

Cut the meat (loin, pancetta, veal) into 1/2-inch cubes and grind in a meat grinder. The mixture should be quite course. In a mixing bowl, combine the ground meat with the salt, fennel seeds, ground black pepper, whole peppercorns, nutmeg and cinnamon until very well

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blended. Using your hands in a very effective way to combine the mixture well.

Remove the casings from the cold water and dry on paper towels. Load the casing on to a funnel device leaving one inch of casing at the tip of the sausage stuffer. Slowly twist out the meat mixture into the casing, being careful not to leave any air pockets or tear the casing. Tie the tip end off and continue to tie off 4-inch segments with butcher twine. Hang sausage in a cool dry room with good ventilation. Hang for 7 days and then refrigerate. The sausage is now ready to cook. This recipe yields 3 pounds of sausage.

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From: "MOLTO MARIO with Mario Batali - (Show # MB-5646)

Musseto (Fresh Friulian Sausages)

5 pounds lean pork shoulder
4 tablespoons salt

1 pound pure pork lard
1/2 teaspoon cinnamon

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1/2 teaspoon ground cloves
1/4 cup red wine vinegar
2 pounds pork casings

3 garlic cloves, finely chopped
1 tablespoon black pepper

From: "MOLTO MARIO with Mario Batali - (Show # MB-2D27)

Directions:

Grind the pork and fat on the 1/2-inch setting of a meat grinder or have your butcher do it for you. Mix the pork and fat together with your hands.

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Add salt, cinnamon, cloves, garlic, vinegar, and pepper and mix well.

Cover and refrigerate overnight.

Stuff the pork casings with the pork mixture, tying the sausages at 5-inch intervals and refrigerate until ready to cook.

Place as many sausages as will fit in 1 layer in a skillet and place over medium heat. Cook over medium heat, turning occasionally, until they are well-browned on all sides. Serve immediately.

This recipe yields 12 to 15 servings.

Salsicce In Cartoccio (Sausage Ready To Mail)

4 pounds fresh pork shoulder	2 pounds pancetta
2 tablespoons black pepper	4 tablespoons kosher salt
4 tablespoons fennel seeds	1/2 cup dry white wine
8 feet sheep casings	8 scallions
2 pounds fava beans	4 hot chilis
8 tablespoons extra-virgin olive oil	2 egg whites, beaten
1 bunch parsley	1 bunch oregano
1 bunch chives,	1 bunch thyme

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4 sheets parchment

Directions:

Grind meat through the largest plate you have. Chopped and mix herb bunches.

In a mixing bowl, stir together the pork shoulder and pancetta with your hands until well-mixed. Add pepper, salt, fennel seeds, and white wine and mix until well-blended, again with your hands. Work quickly so that body temperature does not change the texture of the fat.

Set up the sausage stuffer and place the casing over the funnel feeder. If you do not have a sausage stuffer, form the sausage into 1/4-pound logs,

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by hand, and be careful handling them. Stuff the sausage into the casings, twisting every 3 1/2 to 4 inches so that each sausage is about 4 ounces, and form 22 to 25 sausages. Prick them all over with a needle and divide into four equal batches.

Preheat the oven to 400 degrees.

Place each batch of sausage in a single layer in the center of each piece of parchment and fold in half like a book. Divide the scallions and favas among four packs, place 1 hot chili on top of each and drizzle each with 2 tablespoons oil.

Fold so there are no openings, seal the edges of each packet with the egg whites and place each packet on a sheet tray. Cook in a pizza oven 30 minutes, remove. Cut the bag with scissors at the table and sprinkle with the herbs. Serve in the bag.

From: "MOLTO MARIO with Mario Batali - (Show # MB-2A30)

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Jagdwurst

Adapted from Ryték Kutas

1 1/2 lbs. fresh lean ham

4 1/2 lbs. lean pork butts

1 1/2 Tb. ground white pepper

1 Tb. ground coriander

2 Tb. ground mustard seed

1 Tb. ground ginger

4 lbs. fresh bacon

4 Tb. salt

1 1/2 Tb. powdered dextrose

1 Tb. Garlic

1 Tb. ground nutmeg

Prague Powder #1

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Directions:

Trim the fat from the fresh ham and grind with the lean pork butts through a 3/16" grinder plate. Grind fresh bacon and lean ham through a 3/8" grinder plate. Garlic is usually chopped in a blender with a little water to help it along. Add the remaining ingredients and mix thoroughly. Stuff the meat into a clear, fibrous 3 1/2" x 24" casing. Allow to dry at room temperature for 30-40 minutes. Then place the sausage in a smoker, pre-heated to 130° F, for about 1 hour without smoke. Increase the smokehouse temperature to 165° F and maintain until the internal

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temperature of the sausage reaches 150° F. Do not smoke the sausage for more than 30 minutes during this period.

Jagdwurst is a mild-tasting sausage, but is somewhat spicy. That is why the smoke is applied for such a short period. The meat, spices, garlic and smoke are being blended into one flavor.

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Jerk Pork Sausage

5-lbs ground pork shoulder
3-tbsp dried minced onion
1 1/2-tbsp garlic powder
1 1/2-tbsp sugar
3-tsp black pepper
3/4-tsp cinnamon

1-cup red wine
3-tbsp thyme
1 1/2-tbsp cayenne
3-tsp allspice
1 1/2-tbsp salt

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

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Jewish Beef Sausage

3 Lbs Lean Beef Chuck

1 1/4 Lbs Fatty Beef

Pinch Allspice

2 Teaspoons Coriander

Pinch Ground Bay Leaf

Pinch Cloves

2 Tablespoons Whole Yellow Mustard Seed

1/4 Lb Beef Fat

5 Teaspoons Kosher Salt

1 Tablespoons Black Pepper

1 Teaspoons Dry Mustard

2 Teaspoons Sugar

1/2 Cup Water

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2 Tablespoons Minced Garlic

Lamb Or Beef Casings

Directions:

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.

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Kabanosy

- Seminole

11 pounds pork butt

Prague Powder #1

2 teaspoons Sugar

1 teaspoon Caraway

3 oz. Salt

4 teaspoons Pepper

1 teaspoon Nutmeg

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Meat is cured. This imparts a characteristic color and flavor to the meat. It also eliminates possibility of food poisoning (botulism) when smoking. This is especially important when smoking at low temperatures and this sausage was originally smoked with cold smoke and not cooked.

Cut meat into 5 cm (2") pieces, add salt, sugar and Cure #1 and mix well together. Place in a suitable container, cover with a cloth to allow breathing and leave in a refrigerator for 48 hours.

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2. Grind through 8 mm (1/4 or 3/8") plate
3. Mix with all spices. Originally the sausage was made with preservation in mind and no water was added as it would facilitate growth of bacteria (sausage was cold smoked but not cooked). Today we hot smoke it and you can add 1 cup of water during mixing what also helps to stuff mixture into casings. Then mix everything together until mixture becomes sticky.
4. Stuff into casings not bigger than 22 mm. Stuff casings firmly forming 24"

links. Hang in the middle on a smoking stick. Leave sausage links in a continuous coil.

5. Hang it for 30 min at room temperature until casings feel dry. You may place it into preheated to 130° F smoker for 30 min without applying smoke yet. Moist casing will not develop nice color as soot and other unburnt smoke particles will accumulate on the surface and will affect the taste as well.

6. Smoke it with hot smoke 140° F for about 50 – 60 min then increase

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temperature to 170° – 190° F and bake for 20 minutes. The casings should develop brown color and the internal meat temperature should be 154° – 158° F.

7. If your smoker has a weak heating element or you are smoking at low outside temperature, you may be better off to finish cooking by baking sausage in the kitchen oven.

8. Store it in a refrigerator where it will keep very well.

Note: Original recipe called for drying Kabanosy for 5 – 7 days at 53° – 64° F until sample sausages loose 45% of its original weight. Then the sausages were divided into previously twisted individual links. When the sausage is kept at above temperatures it will become drier, darker and better all the time. In time you will be able to break it with your fingers piece by piece.

Kielbasa Sausage

12-15 Lbs Lean Pork Butt
1 Lb Veal (Cubed)
1 Teaspoon Black Pepper
2 Tablespoons Mustard Seed
1 Quart Of Water

5 Lbs Lean Ground Beef
1 Tablespoons Garlic Salt
1-2 Tablespoons Salt
1 Head Garlic Cloves
Paprika (Sprinkle)

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Directions:

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.

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Bake At 325 F For 1 Hour. Add Water In Bottom Of Pan As Needed.

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Deejay's Kielbasa Sausage

(Polish Sausage)

15 lbs lean pork butt

1 Tablespoons garlic salt

1-2 Tablespoons salt

1 head garlic cloves

1 quart of water

1/4 teaspoon Paprika

6 lbs lean ground beef

1 teaspoon black pepper

2 Tablespoons mustard seed

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Directions:

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.

Deejay's Italian Kielbassa

5.25 pounds lean beef

1 cup of salt

2.25 teaspoons Dextrose

3.25 teaspoons Black pepper

.5 teaspoons Cajun spice

2 teaspoons encapsulated Citric Acid

6 pounds pork 60-40

1 cup powdered milk

4.5 teaspoons garlic powder

1 teaspoon Crushed red pepper

4.25 teaspoons ground mace

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1/2 cup buttermilk

1/2 cup water

Prague Powder #1

1/2 cup port wine

Directions:

Mix ground meat with salt, cure and buttermilk. Chill and wait for it to get sticky. Mix remaining ingredients with 1/2 cup of water and 1 cup of port wine and mix into meat. Stuffed into 28-32mm hog casings and 1 2.5 inch casing. Chill over night and smoke in the morning.

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Cactus Gap Kielbasa

12 lbs. pork butt
2 tsp Prague Powder #1
5 Tbs. kosher salt
2 Tbs. Corn syrup solids
1-1/2 tsp. marjoram
2 Tbs. sweet Hungarian paprika
1/2 cup milk powder

1 tsp. liquid smoke in 1 pint of water
5 garlic cloves (crushed)
1 tsp. Cayene pepper
1-1/2 Tbs. ground black pepper
2 tsp. dried-rubbed summer savory
1 tsp special meat binder

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Directions:

Grind the pork using a 3/16" plate. Mix all the ingredients well into the sausage until a meat paste is formed. Stuff the sausage into 52 mm soaked fibrous casings smoke with maple wood start at 130°F for 2hrs then raise the smoker to 170 and smoke to an internal of 152°F.

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Krautwurst Sausage

- Harvey Goodhart

5 Lbs Ground Turkey

2 16 Oz Cans Sauerkraut, Do Not Drain

1 Tablespoons Caraway Seeds

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Directions:

Combine All Ingredients. Chill Thoroughly. Stuff Into Hog Casings.

Note 1: Chilling The Mixture Makes It Easier To Push It Through A Sausage Maker.

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Note 2: This Combination Of Ingredients Makes The Basis Of A Great Meatloaf. Halve The Amounts, Add An Egg And Some Bread Crumbs And Bake.

Lamb Sausage

1 1/2 Lbs Lamb Shoulder
1 Large Onion
1-Inch Piece Of Peeled Ginger

1 1/2 Lbs Beef Chuck
4 Cloves Garlic

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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

Directions:

For Presentation:

1 - 2 Lemons

1 - 2 Limes

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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 Of The Mixture Is Too Moist. Stuff Into Hog Casings.

Landjaeger - Beef

1 1/2 Lbs ground beef chuck

1 lb pork butt

Grind thru med 3/16" plate

7 ft sheep casing or small hog casing

Dry Ingredients

1 3/4 tsp non iodized salt

1 tsp black pepper

1/2 tsp Prague Powder #1

1/4 tsp garlic granules

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1/4 tsp ground caraway seed

1/4 tsp cardamom

1/4 tsp coriander ground

1/4 cup fermento

Wet Ingredients

2 Tbs clear light corn syrup

1/3 cup cold water

The longer this dries the more concentrated the flavor will be. Your looking for a green weight reduction of 15-20%

Mix all the dry with the water and corn syrup. Mix this well into the meat.

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Put the meat mix into the fridge while you get the stuffing ready. Stuff the casings and make into links the size you like. Take one of the links and weigh it. Write the weight down. Take a length of twine and tie it around the link you just weighed (this will determine the green weight loss)

Next take all the stuffed links and place on a rack and cover (yes cover) with some paper towel and place links in fridge. Next morning take links out and dry in your smoker with vent open NO SMOKE at 140* until the casings feel dry to the touch. If you have a dehydrator with a fan you can use it for this dry time.

After casings feel dry start the smoke at 145* for 2 hours with vent full open. Raise the temp of smoker to 170-175 with or without smoke (your choice) and continue until you have a link IT of 160* At this point re weigh the link with the string you tied around it and you should have a reduction of 15% If you do not have a 15% loss place links back in smoker with a temp of 160-165* until the reduction has occurred. Check the tied link every hour.

When you're happy with the reduction take links from smoker and bloom

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at room temp until cooled. After bloom put Links back in fridge
UNCOVERED for 24 hours

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Landjaeger - Venison

4 pounds venison
3 tablespoons kosher salt
1 teaspoon garlic powder
1 teaspoon ground coriander seed
2 teaspoons ground allspice
2 tablespoons Bactoferm T-SPX
Prague Powder #1

1 pound pork fat
2 tablespoons dextrose
1 teaspoon caraway seed
2 tablespoons ground black pepper
1/2 teaspoon celery seed
1/2 cup distilled water

Chill the meat and fat in the freezer for at least 1 hour. You want it close to frozen, even a little crispy cold.

Chop the meat and fat into 1-inch chunks. Remove as much silverskin and gristle as you can from the venison.

Put about 10 feet of hog casings into some warm water and set aside.

Mix all the spices, salt, curing salt and sugar with the meat and fat. Chill for 1 hour in the fridge.

Grind through the fine die on your grinder. If you are using trim from a deer — meaning there's a lot of silverskin, etc — grind first through the coarse die, then again through the fine die. If you need to double-grind, chill the

meat in the freezer between grindings for 15-20 minutes. Clean up the grinder while the meat is chilling. When you finish cleaning it, submerge everything in ice water to quickly cool it down.

Meanwhile, run warm water through your hog casings. This flushes them, and will show you any leaks in the casings. Set them aside when you're done.

Take the temperature of the meat: If it is warmer than 40 degrees, put it back in the fridge for 30 minutes and check again.

When the meat is good and cold, get your starter culture ready. Gently mix the starter culture with the distilled water and let it sit for 5 minutes.

Take out the meat and put it in a mixer bowl with the heavy paddle attachment. Add the starter culture, then mix everything on the lowest setting for 60-90 seconds. You will see the meat change texture. You are looking for a good bind, where the meat is beginning to stick to itself. Put the meat into your sausage stuffer and stuff it into the hog casings. Twist off into links of about 8 inches. Tie off each link with kitchen twine. Hang the links on a drying rack — a wooden clothes drying rack is excellent for this — and find a needle. Heat the tip of the needle over a flame until it glows; this sterilizes it. Prick the casing anywhere you see air pockets.

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Now you need to ferment the sausage. You will want to tent the hanging sausages with black plastic from some garbage bags, or some other plastic sheeting. If you have one, put a humidifier under the sausages. You really want them to stay moist.

Let the sausages hang for at least 24 hours, and up to 48 hours. Every 6-12 hours, spritz them with a spray mister to keep them moist. This is the fermentation stage, the stage where the starter culture you are using defeats any bad bacteria in the sausage.

When the sausages are ready, fire up the smoker. Put ice cubes in the water tray to keep the temperature as cool as possible. You are not cooking the links here, you are giving them a good smoking. Use oak, hickory, any fruit or nut wood. Avoid mesquite, as it is too distinctive. And no pine — too much resin. Smoke the links for 2-3 hours, making sure the temperature stays cool.

If the smoker got beyond 150 degrees, douse the links in an ice water bath to stop any cooking. Pat them dry.

Now you need to hang them in your drying chamber. I use an old fridge with a temperature regulator and a humidifier in it. Hang the links at about

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80 percent humidity for at least 2 weeks before eating. You can let them go as long as 6 weeks. Store in the fridge, or vacuum sealed in the freezer.

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Lingüica Sausage

4 Lbs. Boneless Pork Butt
2 1/2 To 3 1/2 Teaspoon Salt
4 To 7 Cloves Garlic, Minced Or Pressed
1/2 Teaspoon Ground Cloves
1/2 Teaspoon Allspice
4 To 6 Small Dried Hot Chili Peppers, Crushed
1/4 Cup Cider Vinegar

1 Tablespoon Paprika
1/2 Teaspoon Cinnamon

1 Tablespoon Coriander

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1/2 Cup Cold Water

Directions:

Cut Pork Into Cubes, Separating Lean Meat And Fat. Measure Or Weigh; You Should Have Equal Parts, Or 2 Pounds Each, Fat And Lean Meat. 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. Shape Into Patties Or Links.

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Deejay's Lingüica Sausage

5 lbs. ground pork butt (50% fat)

1 tablespoon paprika

3 teaspoons salt

1/4 teaspoon cinnamon

6 cloves garlic minced

1 teaspoon crushed red pepper

1 tablespoon coriander

1/2 teaspoon allspice

1/4 cup cider vinegar

1/2 cup cold water

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Directions:

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.

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Liverwurst

9 Pounds Liver
5 Pounds Lean Meat
4 Pounds Pork Or Beef Fat
1 Pound Fresh Onions
3 1/2 Cups + 2 Tablespoons Nonfat Dry Milk
4 Tablespoons Ground White Pepper
7 Tablespoons Salt

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4 Tablespoons Cure -- (Optional)

Directions:

Fry the liver until it is about half-cooked. Grind the liver, lean and fat through 1/2 to 1-inch plate. Chop onions and sprinkle ingredients over the meat and hand mix. Grind through a 1/8-inch plate and mix 6 minutes and stuff casings 2 to 3 inches in diameter. Cook in water at 170°F or in a 185°F smoker until internal temperature of sausage reaches 152°F.

Immediately place the sausage in cold water until the internal temperature of the sausage is 100°F. Rinse briefly with hot water to remove

grease. Allow to dry about an hour at room temperature. Store in the refrigerator.

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Deejay's Liverwurst

3 Pounds Fresh Pork Or Chicken Liver, Cubed (I Prefer Chicken)	
3 Pounds Lean Pork Butt	2 Pounds Smoked Bacon Ground
3 Small Onions, Finely Diced	7 Tablespoons Non Fat Dry Milk
3 Teaspoon White Pepper	4 Teaspoons Salt
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

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3/4 Teaspoon Cardamom

Directions:

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.

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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. 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.

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Dutch Style Liverwurst

1 1/2 Lbs Pork Liver (Chunk If Possible)
1 Med Pork Steak (30% Lean Is Best)
1 1/2 Cups Uncooked Oatmeal
1/4 Tablespoons Ground Cloves.
Salt And Pepper To Taste.

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Directions:

Boil The Liver And Pork Steak In Separate Sauce Pans, Until Well Done
Approximately 20 - 25 Minutes Each.

Remove And Drain The Pork, Leaving The Water In The Pan, Skim Off And
Discard Any Grease, Set Pork Aside To Cool.

Drain And Cool The Liver, Discard The Water.

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Cook The Oatmeal In Enough Of The Pork Water For A Medium Consistency - Not To Dry, Discard Leftover Water.

Cut-Out And Discard Any: Gristle, Veins, Or Bone From The Meats. Cut Liver And Pork Into Pieces For Food Grinder.

Grind The Liver And Pork Together Into A Mixing Bowl, Add Salt, Pepper And Cloves.

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Stir In Some Of The Oatmeal, Continue Adding Oatmeal And Stirring Until Smooth And Well Blended, Adding Water A Little At A Time.

Cover And Refrigerate, Until Set Or Well Cooled.

Deejay's 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

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Directions:

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

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140°F is reached. I spray my meats with apple juice every hour or so throughout the smoke.

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Deejay's 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

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1 tablespoon EVOO

2.5 teaspoons Oregano

Directions:

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%.

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Continue to hang and dry at 53 to 59°F with a humidity level of 75 to 80% for 1 to 2 months. Very similar in taste and texture to a spicy prosciutto or dried capricolla. **HINT:** Eat one piece and continue to age the other.

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Longganisa

Adapted from- Harvey Goodhart

Mixture of 30% ground beef and 70% ground pork

For every 2.2 pounds (1 kilo) of mixture, add:

2 1/2-level tbsps. salt

1 1/2 tbsps sugar

1 1/2 tbsps soy sauce

2 tbsps vinegar

2 tbsps wine

Prague Powder #1

1 level tsp ground pepper

2 level tps chopped garlic

sausage casings

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Directions:

Mix all ingredients together and cure mixture for 5-6 days in the refrigerator and stuff into casings. This kind of sausage should be stored in a cooler, ready for use. Place a small amount of water in a skillet. Place sausages and let boil in water for about 10 minutes. With a fork, pierce casings. The longganisa will be ready when juices flow out and turn a dark caramel color. The sausages should also turn the same color and some oil should leak out.

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Mortadella Sausage

6 Tablespoons Salt
2 Cups Non-Fat Dry Milk
2 Large Cloves Fresh Garlic
1 Tablespoons Black Pepper
1 Tablespoons Mace
1/2 Teaspoon Cinnamon
9 1/2 Lbs. Lean Pork Butts

Prague Powder #1
8 Tablespoons Corn Syrup Solids
2 Tablespoons. Gelatin
1 Tablespoon Coriander
1/2 Oz. Good Italian Wine
1 Pint Ice Water
1 1/2 Lb. Pork Snouts

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Directions:

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. 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 Into Pans Not Over 6" Deep; Place Overnight In 38-40 Degrees F. Cooler. Stuff In Large Cellulose Casing.

Smoke At 120 Degrees F. Gradually Increasing The Temperature To 170 Degrees F. In An 8-Hour Period. Keep At This Temperature Until The Internal Temperature Reaches 155 Degrees F. Cool And Refrigerate.

Old Fashioned Loaf

1 Quart Ice Water
2 Cups Non-Fat Dry Milk
1 Cup Soy Protein Concentrate
8 Tbsp. Corn Syrup Solids

7 Lbs. Pork Butts
3 Lbs. Beef Chuck
6 Tablespoons.. Salt
1 Tablespoon Coriander

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Prague Powder #1
4 Tablespoons Onion Powder

1 Tablespoons White Pepper
3 Teaspoons Ground Celery

Directions:

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, Soy Protein Concentrate And Non-Fat Dry Milk. Mix Well. Grind All Of The Beef Plates Through 3/16" Grinder Plate, Adding The Balance Of The Ingredients. After Mixing Stuff

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Into Pans, Bake In A Smokehouse For About 8 Hours At 170 Degrees F. Or Until The Internal Temperature Reaches 152 Degrees F. Remove And Let Cool Overnight Under Refrigeration Before Slicing.

Onion Sausage

10 Lbs. Pork Butts
3 1/2 Ozs. Salt

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1/2 Oz. Powdered Dextrose
2 Ozs. Finely Chopped Onions
1 Tablespoons. Coarse Black Pepper
1 Tablespoon Ground Marjoram
1 Pt. Ice Water

Directions:

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

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Distributed. Sausage Is Then Stuffed Into 35-38mm Hog Casings And Placed Into 38-40 Degrees F. Cooler For 24 Hours Before Using.

Deejays Pepalogna

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A snack meat I made as cross between peperoni and bologna.

3 pounds of pork butt

2 pounds of bacon trims

Prague Powder #1

1 teaspoon sodium etherbate

5 tablespoons paprika

2 tablespoon dextrose

1 tablespoon garlic

1 teaspoon dry mustard

3 pounds of chuck

5 tablespoons kosher salt

2 tablespoons of fermento

1 teaspoon encapsulated citric acid

2 tablespoons corn syrup solids

2 tablespoons anise seeds

1 teaspoon crushed fennel

2 tablespoons cayenne pepper

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Grind meats through a 3/8 inch plate. Mix with the emulsion ingredients below until sticky.

Mix spices into meat and grind into an emulsion – stuff into very large casings. Bake or place in smoker with no smoke at about 190°F for 1 hour. Add wood to the smoker and smoke lightly until an internal temperature of about 150°F.

Deejay's Italian Pepper Sausage

4 1/2 Lbs. Coarse Ground Pork	4 Teaspoons Fennel
1 1/2 Lbs. Salt Pork	1 Onion, Quartered
1 Tablespoons Crushed Red Pepper	
1 1/2 Tablespoons Freshly Ground Black Pepper	
1/2 Teaspoons Bay Leaf, Crushed	
1/4 Teaspoons Coriander	1/4 Teaspoons Thyme
2 Tablespoons Salt	1 Cup Red Wine

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4 Tablespoons Paprika

1 Clove Garlic

Directions:

Combine All Ingredients, Mix Well And Stuff Into Hog Casing. You May Split Lengthwise And Broil Under Medium Heat, Or Pan-Fry Until Brown On All Sides And Well Done.

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Ray's Pepperettes

8 Lbs. Pork shoulder

6 Tbs. Salt

1 Tbs. Chile powder

1 Tbs. Crushed red Chile flakes

1 Tbs. White pepper

1 Tbs. Mace

1.5 Tbs. Sugar

7 Lbs. Venison

4 Tbs. Paprika

1.5 Tbs. Cayenne pepper

1.5 Tbs. Black pepper

1 Tbs. Prague powder #1

1 Tbs. super binder

3 Tbs. Ground Mustard

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3 Tbs. Ground Coriander

1 1/2 cups Fermento

6 Tbs. Milk powder

15 oz.cold water

Directions:

Grind meats through a fine plate, re grind to mix. Add spices and water, mix well.. Stuff into 22mm collagen casings. Link into 10 " lengths. Hang in smoker and dry for about 1 hr. at 130 F, apply a heavy smoke for about 3 hrs @150 F. Increase smoker to 175 F and smoke to 150 internal. Allow to cool. Then hang to dry to desired texture.

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Peperone

- From Charcuterie. Real Italian pepperoni!

5 pounds boneless lean beef	1-1/2 ounces kosher salt
1/4 cup/60 milliliters distilled water	3 teaspoons cayenne pepper
1/2 teaspoon ground allspice	1 teaspoon ground fennel
4 tablespoons dextrose	3/4 cup nonfat dry milk powder

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2 tablespoons paprika
10 feet hog casings
Prague Powder #1

2 tablespoons dry red wine
1/4 cup Bactoferm F-RM-52

Directions:

1. Combine the meat with the salt and Prague #2 and grind through the small die into the bowl of standing mixer set in ice.
2. Dissolve the Bactoferm in the distilled water and add it, along with the rest of the ingredients, to the meat. Using the paddle attachment, mix on the lowest speed to incorporate all the ingredients, 1 to 2 minutes.

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3. Stuff the sausage into the casings, and twist into 10-inch/25-centimeter links. Using a sterile pin or needle, poke holes all over the casings to remove any air pockets and facilitate drying.
4. Hang the sausage at room temperature, ideally 85 degrees F./29 degrees C. for 12 hours to "incubate" the bacteria; the beneficial bacteria will grow and produce more lactic acid in warmer temperatures.
5. Hang the sausage to dry (ideally at 60 degrees F./18 degrees C. with 60 to 70 percent humidity) until completely firm and/or it has lost 30 percent of its weight, 6 to 8 days if using sheep casing, 12 to 18 days if using hog casing.

6. Optional: For cooked peperone, hot-smoke it lightly at 180 degrees F./82 degrees C. to an internal temperature of 145 degrees F./62 degrees C., about 2 hours.

Yield: Twelve 10-inch/25-centimeter sticks if using hog casings, twenty-four 10-inch/25-centimeter sticks if using sheep casings

I used 32 to 35 mm hog casings and got 19 sticks about 12 inches long.

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Italian Turkey Sausage

2.5 Pounds Turkey	3 Large Cloves Garlic, Crushed
1/8 Teaspoon Dry Basil	1/8 Teaspoon Dry Oregano
1/8 Teaspoon Cracked Rosemary	
1/8 Teaspoon Hot Red Pepper Flakes	
1 1/4 Teaspoons Fennel Seed	4 Tablespoons Chicken Stock
1 1/2 Teaspoons Black Pepper	1/2 Teaspoons Salt
2 Tablespoons Parsley	

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Directions:

Course-Grind Turkey Picking Out Gristle. Grind One More Time. Add Dry Seasonings And Blend By Hand To Mix Thoroughly. Add Stock And Mix Again By Hand.

Stuff.

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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.

Pepperoni

22 Lb. Lean Meat	3 Lb. Pork Fat
1 1/4 Cup + 2 Tablespoons Salt	
1/3 Cup + 1 Tablespoon + 1 Teaspoon Dextrose	
2 Tablespoons Cure Dissolved In 1 Cup Water	

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3/4 Cup Ground Red Pepper

3/4 Cup Ground Allspice

1 Tablespoon Garlic Powder

5 C Fennel Seed

Directions:

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 90 Degrees Fahrenheit Smokehouse Until Ph 5 Is Reached. Store At 50 Degrees Fahrenheit For 20 Days To

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Produce A Dry Product, Or Heat To 142 Degrees Fahrenheit After Ph 5 Is Reached To Produce A Semi-Dry Product.

Note: It Is Best To Use A Starter Culture With All Fermented Sausage.

Dry-Cured Pepperoni

9 Tbsp. Salt
Prague Powder #2
1 Tsp. Allspice

1 Oz. Powdered Dextrose
1 Tbsp. Ground Hot Red Pepper
5 Tsp. Ground Anise Seed

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2 Ozs. Corn Syrup Solids
5 Lbs. Lean Pork Butts
1 Lb. Regular Pork
4 Lbs. Boneless Beef

Directions:

Grind All The Meat Through A 3/16" Grinder Plate. Add All The Ingredients Mixing Evenly; Regrind Through 1/8" Plate.
Stuff Into 24-26mm Lamb Casings.

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Drying: Hold Pepperoni At 70 Degrees F. For About 2 Days Maintaining A Relative Humidity Of About 75%. The Product Should Be Kept In A 38-40 Degrees F. Cooler For At Least 20 Days (Or Until Desired Dryness Is Reached), From The Time The Cure Has Been Added To The Pepperoni. Be Sure That Casings Used Are Not More Than 1 3/8" In Diameter, As This Formula Applies Only To Casings Below This Range.

Dry Cured Pepperoni-Salami

7 pounds pork shoulder	4.5 pound beef brisket
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	1/2 cup Red Wine

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Prague #2

1/2 teaspoon Bacto Ferm LHP

3 tablespoons bottled water

Directions:

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.

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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.

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Deejay's 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	

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Directions:

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.

This is not the dry cure pepperoni and lacks the texture but great for a soup, stew or in a sauce.

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Pickled Sausage

1 Pint Water	3 Oz Corn Syrup Solids
6 Tablespoons Salt	
1 Tablespoons Dextrose Or 1/8 Cup Cane/Corn Syrup/Molasses	
1 Teaspoon Ground Marjoram	1/2 Teaspoon Paprika
2 Teaspoon Prague Powder #1	1/4 Teaspoon. Mace
2 Large Clove Garlic Crushed	1 Tablespoons Black Pepper
1/2 Tablespoons Crushed Red Pepper	

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1 1/2 Teaspoon Cayenne Pepper

Directions:

Grind Meat Through A 3/8" Grinder Plate And All Fatty Meat Through A 1/8" Grinder Plate. Mix Until Evenly Distributed. Stuff Into 30-42mm Casings.

Smoke At 130°F. With The Dampers Wide Open. Gradually Raise The Temperature To 160-165 Degrees F. With Dampers Open 1/4. Apply Heavy Smoke And Keep In Smoker Until Internal Temperature Is 152°F. Chill Overnight.

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It Is Placed In A Large Container And Covered With White Vinegar. Add 1/4 Tsp. Of Pickling Spices, 1 Slice Of Red Beet And 2 Tablespoon Of Crushed Red Pepper To Each Gallon.

Pickle & Pimento Loaf

7 Lbs. Lean Beef

2 Lbs. Ice Water

2 Tsp. Prague Powder No. 1

3 Ozs. Soy Protein Concentrate

3 Lbs. Lean Pork

3 1/2 Ozs. Corn Syrup Solids

1 Teaspoons Ginger

8 Ozs. Non-Fat Dry Milk

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1 Teaspoons Onion Powder	6 Tablespoon Salt
1/2 Teaspoons Mace	
12 Ozs. Chopped Sweet Pickle	
12 Ozs. Chopped Pimentos	

Directions:

This Type Of Loaf Traditionally Is A Fine-Textured Luncheon Meat (Emulsified) And Is Cooked In Pans Submerged In Water. For Home Use, This Product May Be Stuffed Into 6 " Fibrous Casings.

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All Meats Can Be Ground With A 1/4" Grinder Plate, Then Mixed With All Ingredients, Adding The Water Last. Stuff Into Casings Or Pans And Cook In 160 Degree F. Water Until Internal Temperature Reaches 152 Degrees F. Place In Cold Water Until Internal Temperature Is Reduced To 70-75 Degrees F.

Pickle, Pimento, Olive & Cheese Loaf

10 lbs of Lean Beef	6 lbs of Pork Butt
3 Tablespoons white pepper	1/2 Cups of Mustard powder
2 1/2 Tablespoons Ground Celery	2 1/2 Teaspoons Ground Nutmeg
2 1/2 Teaspoons Coriander	2 1/2 Teaspoons Garlic Powder
1 Cup Brown Sugar	3 Cups Powdered Milk
2/3 Cup Salt	5 Cups of Ice Water
4 Cups diced American Cheese (High Temperature cheese)	
4 Cups diced Pickles and Stuffed Green Olives	

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Prague Powder #1 if smoking

Directons:

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.

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

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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

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Directions:

Grind Pork Coarsely. Mix Ground Pork With Other Ingredients.
Extrude Thru Meat Grinder On Coarse Setting Again Into Natural Casing,
Twisting At Desired Link Size. Freezes Well, And Is Very Aromatic. I
Recommend Multiplying Recipe Times 5 And Make An Afternoon Of It, If
You're Going To Pull Out The Meat Grinder Anyway. To Cook, Simply
Thaw And Pan-Fry In Skillet For Approximately 15 Minutes On Medium

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Heat Until Sausage Is Nicely Browned And Begins To 'Split', Or Use In Your Favorite Recipe.

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Portuguese Linguiça

4 Lbs. Boneless Pork Butt

2 1/2 To 3 1/2 Tsp. Salt

4 To 7 Cloves Garlic, Minced Or Pressed

4 To 6 Small Dried Hot Chili Peppers, Crushed

1 Tablespoon Coriander

1/2 Teaspoons. Cinnamon

1 Tablespoon Paprika

1/2 Teaspoons Cloves

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1/2 Teaspoons Allspice

1/2 Cup Cold Water

1/4 Cup Cider Vinegar

Directions:

Cut Pork Into Cubes, Separating Lean Meat And Fat. Measure Or Weigh; You Should Have Equal Parts, Or 2 Pounds Each, Fat And Lean Meat. 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. Shape Into Patties Or Links.

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Deejay's Portuguese Style Línguica

5 lbs. pork butt (50%)

6 cloves garlic diced

1 tablespoon coriander

3 teaspoons salt

2 teaspoons crushed red pepper

1 tablespoon paprika

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1/4 teaspoons. cinnamon
1/2 teaspoons allspice
1/4 cup cider vinegar
1/2 cup cold water

1/8 teaspoons ground cloves

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Directions:

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.

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Potatis Korv

(Swedish Christmas Potato Sausage)

2 pounds lean pork, ground
6 medium potatoes, shredded
2 teaspoons ground allspice
1 medium onion, chopped

2 pounds lean beef
3 teaspoons salt
1/2 teaspoon pepper

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Directions:

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.

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Scandinavian Potato Sausage

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

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Directions:

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.

Red Pepper Sausage

1 Lb Bacon

4 Lbs Pork

5 Teaspoons Salt

1 Tablespoon Black Pepper

1/2 Teaspoons Red Pepper

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1 Tablespoon Sage
1/4 Tablespoon Nutmeg
1/2 Teaspoons Thyme

Directions:

Grind Together Pork And Bacon. Add All Of The
Ingredients And Mix By Hand Until Well Blended. Press Into Thin Patties.
Freeze In Plastic-Wrap And Wax Paper, Until Ready To Use.

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Cook In Covered Frying Pan 20 Minutes, Turning Over Every 5 Minutes.
From: Rich Harper

Provencal Sausage

3-lb Pork shoulder
2-tbsp Brown sugar

½-lb Bacon, chopped
8-Cloves garlic

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1-lb Pistachio nuts, shelled, soaked overnight in red wine
12-tbsp Red wine 4-tbsp Chopped Fresh Parsley
4-tsp Ground White pepper

Directions:

Rough grind (8mm cutter) the pork and bacon and mix all ingredients, (the pistachios go in whole). Stuff into hog casings. If you are using a

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grinder to stuff, remove the cutter so the pistachios remain whole in the sausage.

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Russian Sausage

5 Pounds Pork, Grind Medium
2 Tablespoons Garlic, Minced
1 Tablespoon Salt
2 Tablespoons Dill Seeds
3 Tablespoons Caraway Seeds
1 Tablespoon Black Pepper
2 Cups Cold Water

2 Large Onions, Finely Chopped
1 Cup Parsley, Chopped

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Directions:

Combine All Ingredients, Mix Well And Stuff Into Hog Casing. Bake At 350f, Approximately 1 Hour.

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Cotto Salami

20 lbs. 80% Beef brisket

227 g Non-Fat Dry Milk

8.5 g Garlic Powder

16 g Whole Black Pepper

68 g Corn Syrup Solids

1.4 g Sodium Nitrate

2 cups Ice Water

182 g Salt

23 g Ground Black Pepper

11.3 g Cardamom

5 g Sodium Erythorbate

1/4 c Encapsulated Citric Acid

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Instructions

1. Grind meat through a 3/8" plate.
2. Mix all seasonings for 5 or 10 minutes.
3. Add Encapsulated Citric Acid.
4. Regrind mixture through a 3/16" plate.
5. Stuff into casings (3.5" diameter).

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30 minutes.....Drying.....130* 60 minutes.....Hot Smoke.....175*
Finish.....185* until a 155* internal temp is reached.
10 minutes.....Ice Bath

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Dry Cured Genoa Salami

5 Pounds Lean Beef From Chuck

3 Pounds Lean Pork

5 Tablespoons Salt

1 1/2 Tablespoons Sugar

1 Tablespoon White Pepper

2 Teaspoon Garlic Finely Minced

Prague Powder #2

2 Pounds Pork Fat

1 Cup Red Wine

2 Tablespoons Whole Peppercorns

1 Teaspoon Ground Coriander

1 Teaspoon Cardamom

4 Feet Casings

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Directions:

After Grinding The Meats And Herbs And Cure Together Allow To Sit In The Fridge 24 Hours Before Placing Into Casings.

(Note) If You Do Not Use The Alcohol (Brandy) You Will Need Prague Powder #2.

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Allow To Hang In A Cool Clean Place Dry For About 9-12 Weeks
Depending Or Until They Reach A 30% Weight Loss.

Deejays Quick Hamburger Salami

5 Pounds Hamburger
4 Tablespoons Red Wine
1 1/2 Teaspoons Garlic Powder
2 1/2 Tablespoons Chili Powder

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1 1/4 Teaspoons Cumin; Ground
2 Tablespoons Brown Sugar
Prague Powder #1

Directions:

Mix All Ingredients Thoroughly Then Cover And Chill 24 Hours Or More.
Divide Into 4 Portions. Roll Portions Into 2 1/3"-3" Diameter Rolls And Wrap
With Inexpensive Large Hole Nylon Net.

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Tie Ends Securely With String (Net May Be Omitted, But Rolls Flatten Out During Smoking). Smoke In Smoker For 8-12 Hours With The Fuel Of Your Choice. This Assumes A Cold Smoke.

Hard Salami

11 Lbs Lean Meat

1-1/2 Lbs Pork Fat

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3/4 Cups Salt
1/2 Cup Dextrose
4 Teaspoons White Pepper
1-1/2 Teaspoons Garlic Powder
Prague Powder #2

Directions:

Grind Meat And Fat Through A 1/2-Inch Plate And Mix All Ingredients.
Regrind Through A 1/8-Inch Plate. Store The Mixture In 6-Inch Deep Trays

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For 7 Days At 45 Degrees Fahrenheit. Mix 6 Minutes And Stuff In Fibrous Or Natural Casings. Hold Stuffed Product For 35 Days At 45 Degrees Fahrenheit. Fully Dried Sausages Lose 35% Of Their Weight During The Drying Period Which Takes Approximately 90 Days. At The End Of The 90-Day Drying Period, Hard Salami Can Be Smoked If Desired.

Deejay's Dry Aged Hard Salami

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11 Lbs Trimmed Pork Butts	2-1/2 Lbs Pork Fat
8 Tablespoons Kosher Salt	3 Tablespoon Paprika
3 Tablespoons Buttermilk Powder	8 Tablespoons Corn Sugar
2 Tablespoons Anise Seeds	4 Teaspoons 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 Bactoferm™ F-Rm-52)
2 Tablespoons Pure Bottled Water	1/2 Cup Chianti Wine

Directions:

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.

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%.

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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!

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Kosher Style Salami

5 Lbs Medium Ground Beef Chuck

4 Tablespoons Salt

1 Tablespoons Black Pepper

2 Teaspoons Ground Ginger

8 Cloves Pressed Garlic

3 Tablespoons Sugar

1 Tablespoons Paprika

1 Teaspoon Nutmeg

1 Cup White Wine

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Directions:

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 160f., Or Until The Internal Temperature Is 140f. Chill The Sausage In Cold Water And Continue To Dry (Approximately 5-8 Weeks).

Deejays Fermented Tuscan Style Salami

11 lbs trimmed pork butts

7 tablespoons kosher salt

2 tablespoons buttermilk powder

8 tablespoons dextrose

1 teaspoon ground anise

5 teaspoons coarse black pepper

2-1/2 lbs pork fat

1 cup powdered milk

3 tablespoon Paprika

6 tablespoons cracked fennel seeds

4 teaspoons ground white pepper

2 teaspoons garlic powder

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1/4 teaspoon Bactoferm 52

2 tablespoons pure bottled water

1/2 cup Red wine

Directions:

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 1/4 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.

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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. 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.

Deejay's Quick & Easy Salume

5.25 pounds lean beef

1 cup of salt

2.25 teaspoons Dextrose

3.25 teaspoons Black pepper

.5 teaspoons cajun spice

2 teaspoons encapsulated Citric Acid

1/2 cup fermento

6 pounds pork 60-40

1 cup powdered milk

4.5 teaspoons garlic powder

1 teaspoon Crushed red pepper

4.25 teaspoons ground mace

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Prague Powder #2

Directions:

Mix ground meat with salt, cure and fermento. Chill and wait for it to get sticky. Mix remaining ingredients with 1/2 cup of water and 1 cup of port wine and mix into meat. Stuffed into 28-32mm hog casings and 1 2.5 inch casing. Chill over night and smoke in the morning.

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Scrapple

3 Lbs Lean, Bony Pork
2 Quart Water
2 Cup Cornmeal
2 Teaspoons Salt
1 1/2 Teaspoons Black Pepper
2 Teaspoons Sage
1 Teaspoons Savory

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Cook The Pork Slowly Until It Falls Apart. Set Aside To Cool.

Direction:

When Cool, Pick Meat From The Bones, Discarding All Gristle And Fat. Skim Fat From The Broth And Cook It Down To 1 Quart. Grind The Meat Fine.

Add Salt To The Broth And Bring To A Rolling Boil. Sprinkle The Cornmeal Over The Boiling Broth By Handfuls, Stirring Constantly. Cook 5-10 Minutes, Then Add The Meat And Seasonings And Work Them Thoroughly Into The Cornmeal.

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Continue To Cook Over Very Low Heat About 20 Minutes. Them Mold In A Dish Rinsed In Cold Water. Chill.

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

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2 1/2teaspoons salt
1/2 teaspoons white pepper

2 1/2 teaspoons black pepper

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Directions:

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.

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.

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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.

Deejay's 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

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Directions:

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.

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Deejay's Sabrosito 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

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1 tablespoons black pepper
Prague powder #2

Directions:

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.

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Deejay's Fresh Sicilian-Style

10 lbs ground Pork Butt 60% fat	3 tablespoons Sea Salt or Kosher
Salt 2 tablespoons coarse Black Pepper	
4 cloves Garlic finely minced	
5 teaspoons Fennel seed	2 teaspoons Anise seed
1 tablespoon crushed Red Pepper	
2 tablespoons Sweet Basil	2 tablespoons Corn Sugar

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2 teaspoon Citric Acid

1/2 teaspoons Coriander, ground

1 to 2 cups Water as needed

Directions:

Chill meat to about 36°F.

Crush fennel, anise, red pepper together in a mortise 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.

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

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Sicilian-Style Sausage

4 Lbs Lean Pork Butt, Cubed

1 Lb Pork Fat, Cubed

5 Teaspoons Coarse Salt [Kosher Salt, No Iodine]

3 Teaspoons Fresh Black Pepper, Coarsely Ground

2 Cloves Garlic Finely Minced

2 1/2 Teaspoons Fennel Seed

1 Teaspoons Anise Seed

Crushed Red Pepper To Taste

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5 Feet Medium Hog Casings

Directions:

Grind The Meat And Fat Together Through The Course Disk.

Mix The Remaining Ingredients With The Ground Meat And Fat.

Stuff The Mixture Into Casings And Twist Off Into Three- Or
Four-Inch Links.

Refrigerate And Use Within Three Days [Immediately If Using
Store-Ground Meat As This Is Not As Sanitary As Grinding Your Own], Or
Wrap Sausages Individually And Freeze.

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Slim Jims

Prague Powder #1
6 Tbsp. Ground Mustard
1 Tbsp. Mace
1 Tsp. Ground Celery
3 1/2 Ozs. Salt

4 Tbsp. Paprika
1 Tsp. Ground Black Pepper
1 Tsp. Ground White Pepper
1 Tsp. Granulated Garlic
1 1/2 Ozs. Dextrose

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6 Ozs. Fermento

10 Lbs. Of Beef Meat

Directions:

The Ratio Is About 80% Lean And 20% Fat. Beef Chuck Is Excellent Meat For This Sausage.

Directions:

Meat Is Chilled At 30-32 Degrees F. So That It Will Not Smear When Being Ground Through A 1/8" Grinder Plate. It Is Then Mixed Very Well For About 2 Minutes And Stuffed Into 22-24mm Sheep Casings. Desired Length Is 6"-

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9". Meat Is Then Placed In A Smokehouse At 98-110 Degrees F., With Cold Smoke Applied For About 8 Hours. If You Desire More Tang You May Hold This Temperature For 12 More Hours.

Smokehouse Temperatures Are Then Raised Until Internal Temperature Reaches 145 Degrees F. Remove From Smoker And Place In Dry Room At 50-55 Degrees F.

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Deejay's Slim Jim Style Pepper Sticks

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

5 tablespoons ground mustard

1 tablespoons mace

1 teaspoon ground celery

4 tablespoons salt

2 tablespoons buttermilk powder

encapsulated citric acid

Prague Powder # 1

4 tablespoons paprika

1 teaspoon black pepper

1 teaspoon white pepper

1 teaspoon garlic

3 tablespoons Corn sugar

2 tablespoons

1 tablespoon Amesphos

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Directions:

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.

Asian Turkey Sausage

2 pound turkey ground

¼ cup waterchestnuts, finely chopped

3 tablespoon shiitake mushrooms, sliced

3 tablespoon rice wine vinegar

2 tablespoon soy sauce

1 tablespoon white sesame seed

1 ½ teaspoon black sesame seed

1 ½ cloves garlic, finely chopped

2 tablespoon sesame oil

1 ½ tablespoon dry milk powder

2 teaspoon salt

¾ teaspoon ginger root

½ green onion, finely chopped

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Directions:

Mix all ingredients until combined. Portion into twelve 3 ounce patties. Place on lightly oiled baking sheet. Bake at 350°F, about 15 minutes, until internal temperature reaches 165°F.

Smoked Turkey Sausage

3 1/2 Lbs Boneless Turkey Breast
1/2 Lb Potatoes, Peeled And Quartered
1 Teaspoons Salt
1 1/2 Teaspoons Ground Red Pepper
1 Teaspoons Granulated Garlic
1/4 Teaspoons P Ground Nutmeg
Sausage Casings

1 Tablespoon Paprika
1 Teaspoons White Pepper
1/2 Teaspoons Sage

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Directions:

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.

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Dry-Cured Sopressata

1 pound pork back fat, diced \

4 pounds boneless pork shoulder, diced

1/4 teaspoon Bactoferm F-RM-52 (1/4 cup/60 milliliters distilled water

3 tablespoons kosher salt

Prague Powder #2

1/2 cup nonfat dry milk powder

3 tablespoons dextrose

1 teaspoon ground white pepper

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1 teaspoon minced garlic

1/4 cup Red Wine

1 teaspoon hot red pepper flakes

3 to 4 inch casing

Directions:

Grind All Meat Through 1/2" Or 3/4" Grinder Plate. Add All Ingredients And Mix Well. Remove Meat To Tub Container, Packing Meat Tightly (Not Over 6-7" High) And Refrigerate For 48 Hours. Remove From Cooler, Grind Meat Through 1/4" Plate And Stuff Into Hog Middle 8-10" Long.

Sausage Then Is Held For 48 Hours At About 55 Degrees F. And Then Is Placed Into Smokehouse. Sausage Is Smoked For 48 Hours With Cold

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Smoke Until Color Is Obtained. Remove From Smokehouse And Keep At 50-60 Degrees F. With Humidity Around 70-80%.

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Deejay's Soppressata Hot Sticks

1 pound pork back fat, diced
3/4 teaspoon Bactoferm F-RM-52
3 tablespoons kosher salt
1/2 cup nonfat dry milk powder
1 teaspoon ground white pepper
1/2 teaspoon mace

4 pounds boneless pork shoulder
1/2 cup distilled water
Cure #2 per pounds of meat
3 tablespoons dextrose
1 teaspoon minced garlic
3 teaspoons Ruby Red Paprika

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2 teaspoons ground hot red pepper flakes

1/4 cup dry white wine

Directions:

1. grind through the medium

2. Dissolve the Bactoferm in the distilled water and add it, along with the remaining ingredients, to the meat. Mix until the seasonings are thoroughly distributed.

3. Stuff the sausage into casings. Tie the ends remove any air pockets and facilitate drying.

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4. Hang the sausage at room temperature, ideally 85 degrees F for 12 hours to "incubate" the bacteria; the beneficial bacteria will grow and produce more lactic acid at a warmer temperature.
5. Hang the sausage (ideally at 60 degrees F with 60 to 70 percent humidity) until completely dry or until it's lost 30 percent of its weight. The time will differ depending on the size of the casings you use and your drying conditions—roughly 1 to 2 weeks.

After the sausage has dried smoke heavy at about 100F defrees for 2 to 3

hours until desire color is reached. These are dry **cure** sausages so smoking is only for flavor not cooking.

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Strasbourg-style sausage

farce:

2 1/4lb pork butt

1 teaspoon ground white pepper

1/4 teaspoon cayenne pepper

1 teaspoon granulated garlic

1 1/3 cup whole milk, partially frozen

10oz pork back fat, cut for grinding

1/4 teaspoon ground nutmeg

Pinch ground cumin

1 Tablespoon fine salt

Directions:

1. Combine pork with the curing salt and half the spices. Cover and set aside in a refrigerator for 12 to 24 hours. Combine fat with salt the remaining spices. Cover and set aside in a refrigerator for 12 to 24 hours.
2. Grind pork and fat through the fine blade of a grinder. Emulsify pork, fat, and milk in food processor. Keep cold until ready to stuff casings.

3. Soak sausage casing in warm water for 15 minutes. Rinse inside of casing with water.
4. Stuff meat mixture into casing. Tie into 15-in long sausages.
5. Place in large pot with cold water and bring to a simmer at 175 to 185°F. Poach until sausage is firm, about 20 minutes, and the internal temperature reaches 160°F. Cool in water-ice bath. Drain and dry. Yield: about 3 lb.

Spam

8 lbs. pork

1 Tbs. white pepper

2 tsp. coriander

½ tsp. nutmeg

1 ½ tsp. cure #1

1 cup ice water.

2 Tbs. salt

1 Tbs. Dextrose

2 tsp. mace

¼ tsp ginger

1 cup milk powder

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Directions:

Grind meat through a medium plate, add spices and water, mix well, re-grind. Let meat rest overnight to blend the flavours and let the cure work. Stuff into cans, seal the lids and process at 10 psi for 90 minutes.

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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 Black Pepper 1/4 Teaspoon Cayenne Pepper

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1 Casing, 6 X 12 Inches

Directions:

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

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The Water Evaporates, Adding More Water During Cooking Time, If Necessary. The Sausage Is Done When The Casing Splits.

Summer Sausage

34 Lb. Finely Ground Lean Pork
3 Lb Plus 1/2 Cup Salt
1 Lb Brown Sugar
4 Oz Black Pepper

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Cut 2 Fine Bulbs Of Garlic And Cover With Hot Water In A Cup. Let Stand For Several Hours. Add The Liquid To The Sausage.

Directions:

Mix Very Well. Stuff The Sausage Very Tightly Into Plastic Sausage Bags. Have A Few Small Ones And Some Medium Sized Ones. Tie The Ends With A Good Strong String Or Twine. Let It Hang In A Cool Place (But Don't Freeze It) For A Day Or Two, Then Smoke It. Skip A

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Day Or Two And Then Smoke It Again. This Keeps Very Well In A Cool Place. We Used To Leave Ours Hang In The Smoke House All Summer, But It Is Better To Have It In A Cooler Place.

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Brewer's Summer Sausage

4 oz Pork shoulder, cubed	7 oz Pork Fat diced
29 oz Chuck, trimmed and cubed.	30 g Salt
1 oz dextrose	.4 oz whole black mustard seed
.1 oz coriander	1 g garlic powder
2 oz Fermento	Prague Powder #1

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Directions:

Cube meats (not the fat) with the salts and run it through a large plate of the meat grinder.

Mix the Fermento with about 3.5 oz of cold water making a thin paste. Run the whole spices through the grinder and added them along with the garlic to the Fermento paste.

Mixed the paste with the meat mixture until it starts to come together,

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about one minute.

Mix in the diced fat.

Put the mixture in a Ziploc, squeez all the air out, then put into the fridge for three days.

Run the mixture through the small plate and stuffed it into hog casings, let the links rest overnight on hooks.

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Cold smoke below 100F for about 3 hours then hot smoke for an internal temperature of 150 degrees.

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Italian Style Summer Sausage

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

2-1/4 lb. beef fat

2-1/2 cups powdered milk

1/4 cup sugar

1/4 cup mustard seed

1/4 teaspoon onion powder

2 tablespoons black pepper

3 cups water

1 tablespoon Butter milk powder

1/3 cup salt or to taste

1/4 teaspoon garlic powder

1 tablespoon Cajun spice

1 tablespoon encapsulated citric

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1 tablespoon crushed fennel
1/2 teaspoon crushed red pepper

1 tablespoon crushed anise seeds

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Directions:

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.

Swedish Korv

3 Lbs. Ground Beef

1 Large Onion Chopped

9 Lbs Potatoes

2 Tablespoon Salt

1 1/2 Tablespoon Black Pepper

1/2 Tablespoon White Pepper

1 Teaspoon Allspice

1 1/2 Lbs Ground Pork

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10 Feet Hog Casings

Directions:

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.

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The Proper Accompaniment To Hot Korv Is Boiled Potatoes, Green Peas
And Copious Amount Of Butter.

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

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1/2 Teaspoon Ginger

1 1/2 Teaspoons Lemon Zest Blanched, Hopped Sup

2 Tablespoons Non-Fat Dry Milk Powder

Directions:

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

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Degrees. Mixture Should Resemble Cake Batter. Add Fat And Process Until Mixture Reaches 45 F Degrees. Add Non-Fat Milk Powder And Process Until Mixture Reaches 58 F Degrees.

Tasso

8-10 Pounds Boneless Pork Butt
5 Tablespoons Cayenne Pepper
3 Tablespoons White Pepper

5 Tablespoons Salt
3 Tablespoons Black Pepper
2 Tablespoons Paprika

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2 Tablespoons Cinnamon

2 Tablespoons Garlic Powder
Or Granulated Garlic

Directions:

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 and Refrigerate at Least Overnight

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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.

Texas Smokies

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2 Lbs Pork Butt

1 Teaspoons Ground Coriander

2 Teaspoons Chopped Garlic

2 Teaspoons Red Pepper Flakes

1/2 Cup Ice Water

Pinch Ground Allspice

1 Lb Beef Chuck

2 Teaspoons Ground Cumin

1 Tablespoons Ground Black Pepper

Prague Powder #1

4 Teaspoons Salt

Pinch Ground Cloves

Directions:

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Grind Pork 3/8 Plate-Beef 1/4" Plate- Mix And Stuff In Hog Casings - 8"Links.

Hot Smoke To 155 Degrees F Or Cold Smoke At Least 12 Hours.

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Texas-Hunter's Red Hots

6 Lbs. Venison	4 Lbs. Fatty Pork I like using Pork Steaks
2 Bottles Of Beer	3 Tbs. Black Pepper, Coarsely Ground
3 Tbs. Crushed Red Pepper	3 Tbs. Smitty's
3 Tbs. Paprika	3 Tbs. Kosher Salt
3 Tbs. Mustard Seed	1/3 cup Garlic, Minced I like Fresh
2 Tbs. Garlic Powder	2 Tbs. MSG
2 Tsp. Bay Leaves , Ground	2 Tsp. Coriander
2 Thyme, Dried	

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Makes 10#'s Stuff into 32mm Hog Casings, freeze or Grill them

Directions:

Mix all spices with beer refrigerate for about 2-3 hours whisking about every 30 minutes..

Grind you meat.. If you like a fine smooth texture sausage use the 1/8" plate... If you like it with a bit more texture use the 1/4" plate..
Mix meat well... add spice mixture and stuff into casings..

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Thai Chicken And Turkey

1 3/4 Lbs. Boned Chicken Thighs With Skin

1 3/4 Lbs. Boned Turkey Thighs With Skin

1 Tablespoons Green Curry Paste

1 Bunch Cilantro

3 Tablespoons Fresh Mint

1 1/2 Tablespoons Garlic

1/4 Cup Tiparos Fish Sauce

3 Tablespoons Fresh Basil

1 Tablespoons Kosher Salt

1 1/2 Tablespoons Ginger

1 Teaspoons Red Pepper

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1 Tablespoons Black Pepper

1 Teaspoons Cayenne Pepper

Directions:

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

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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.

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SAI GROG (Isan Thai Sausage)

1 pound minced pork
1/4 cup minced garlic
1/2 cup steamed sticky rice
1 teaspoon freshly-ground black pepper
1 teaspoon salt
1 teaspoon MSG, (optional)
1/4 cup lime juice
2 tablespoons fish sauce

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Directions:

Combine the ingredients and place in a covered dish in a cool place overnight.

Stuff your sausage casings, or form patties or meat balls from the mixture. Steam for 30 minutes.

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Sai Oua (Chiang Mai Thai Sausage)

1 pound ground pork	1 teaspoon salt
1/4 cup minced garlic	1/4 cup chopped coriander/cilantro
1 teaspoon black pepper	1/4 cup lime juice
1 tablespoon very finely-chopped lemon grass	
1 teaspoon galangal powder	1 tablespoon chopped shallot
1 tablespoon shrimp paste	1 tablespoon Thai chile peppers

Directions:

Make sure the lemon grass is very finely chopped (put it through a food processor or grind in a mortar and pestle). Combine all the ingredients and stuff a sausage casing and form 4-inch sausages, or form into patties or meatballs. Fry or broil until cooked to your taste.

Traditionally this is served with sticky rice. These sausages are also sold spiked on wooden skewers as popular "hawker food" throughout Thailand.

Thuringer Sausage

2 Lbs. Pork Hearts

4 Lbs. Extra Lean Pork Trimmings

2 Lbs. Pork Butts Or Skinned Fatted Shoulders

8 Tablespoons Salt

4 Tablespoons Dextrose

1 Teaspoons Ginger

2 Lbs. Pork Fat

Prague Powder No.1

1 Tablespoons Black Pepper

6 Ozs. Fermento

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Directions:

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.

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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

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Directions:

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.

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Deli Style Smoked Turkey

1 deboned turkey or turkey breast

Brine

1 gallon water

3/4 teaspoon Garlic Powder

3/4 teaspoon Cajun Spice

1/3 cup salt (sea or kosher)

3/4 teaspoon Onion Powder

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Directions:

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.

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 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.

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Deejay's Turkey Pastrami

1 deboned turkey or turkey breast

Brine

1-1/2 gallons ice cold water

2 teaspoons Garlic Power

2 teaspoons Cajun Spice

1/2 cup salt (sea or kosher)

2 teaspoons Onion Powder

1/3 cup corn sugar

The Dry Rub

1/3 cup mashed juniper berries

1/3 cup pepper

1/4 cup coriander

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1/3 cup Bayou Cajun Spice

Directions:

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.

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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

2 Tablespoons Mustard Seed

1 Quart Water

1 Tablespoon Salt -- Up To 2

1 Head Garlic Cloves

1/2 Teaspoon Paprika

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Directions:

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.

Deejays Spicy Bean Veggie Burgers

2 cups Black Beans
2 cups Black Eyed Peas or Pintos
2 cups carrots
2 tablespoons BBQ Rub

2 cups Lentils
2 cups onions
2 cups cabbage
3 eggs

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2 Tablespoon Hot Italian Sausage Spice
1 teaspoon Worcestershire powder
1 tablespoon course black pepper
1 tablespoon granulated Garlic 4 handfuls Italian bread crumbs

Directions:

Soak beans in separate pots until doubled in size. Boil each bean until tender, they are take different times, then drain and rinse. Mash Black eyed peas and Black Beans with a fork to break them up or use a food processor. Leave Lentils whole. Throw carrots, cabbage and onions in

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food processor until almost a pulp. Mix all ingredients. Add just enough bread crumbs to make mixture hold together but not to dry. You can stuff these or fry in oil in patties.

They are wonderful!

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Cha Lua (Vietnamese Pork Sausage)

1 pound pork loin	8 ounces pork butt
2 cups salted water	1/4 cup cooking oil
5 shallots, diced	2 garlic cloves, crushed
2 eggs, beaten	1 large banana leaf
1/2 cup wood ear mushrooms	
3 tablespoons whole black peppercorns	
1/4 cup toasted sesame seeds	
3 tablespoons fish sauce	2 limes, cut into wedges

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Directions:

Boil pork salted water for 20 minutes, drain and de-bone; cut into small cubes.

Heat oil in a large frying pan, cook shallots and garlic until soft. Add pork, mushrooms and peppercorns. Cook, stirring until mushrooms are soft; finish with sesame seeds. Remove from heat, stir eggs through pork mixture.

Place mixture on the banana leaf, wrap and tie with a string. Steam for 2 hours (above boiling water). Unwrap and slice thinly. Serve with fish sauce and lime wedges. This recipe yields 4 servings.

Wieners (Frankfurters)

6 pounds lean beef, (chuck)
1 pint ice water
1 teaspoon ground black pepper
1 teaspoon garlic powder
2 teaspoons
6 tablespoons ground mustard
1 tablespoon mace
4 tablespoons powdered dextrose

4 pounds lean pork trimmings
4 tablespoons paprika
1 teaspoon ground celery seeds
2 cups non-fat dry milk
Prague Powder No. 1
1 teaspoon ground white pepper
8 tablespoons salt

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Directions:

If you wish, you may use 1 oz. coriander in place of the mace.

Wieners can be made from many different meats, as well as any combination of meats. In some cases, people want to use the left-overs when they butcher their livestock, while others prefer a quality wiener.

GRINDING

For home use, grind all the meat together using a plate with very fine holes. After grinding , mix all the ingredients with water and meat. Mix for

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2-3 minutes or until all ingredients are evenly distributed with the meat. After mixing, pack into stuffer using a 24-26mm lamb casing to stuff wieners.

SMOKING AND COOKING

After stuffing, hang wieners on properly spaced smokehouse sticks. Be sure wieners are not touching each other. You may rinse the wieners off with cold water if necessary. Allow wieners to hang at room temperature when using natural casings for stuffing (about 1 hour). When using

collagen or synthetic casings, hang at room temperature for about 30 minutes. Wieners should be smoked as follows:
Place into pre-heated smokehouse and dry for approximately 30 minutes. Apply heavy smudge for approximately 1 1/2 hours, gradually raise smokehouse temperature to 165 degrees F and smoke until internal temperature of 138 degrees F.

Weiner Wuerstchen (Vienna Sausage)

4 pounds Lean beef

2 pounds Lean pork

2 teaspoons Prague Powder No. 1

2 3/4 ounces Wheat flour

1 tablespoon Ground nutmeg

1/2 teaspoon Ground cardamon

4 pounds Lean veal

1 pint Ice water

1 ounce Powdered dextrose

3 3/4 ounces Salt

1 teaspoon Ground coriander

1/2 teaspoon Ground cloves

** The reference to ounces for the dextrose, flour, and salt is ounces of weight, not volume.

Directions:

Grind the meat through a 1/8" grinder plate. Add the remaining ingredients, except water, mixing thoroughly. Place the meat in a meat processor and emulsify it, adding the water as you go along.

Stuff the mixture into 24-26mm sheep casings. Hang at room temperature for 30-40 minutes until dry.

Place in an oven at 150 degrees F. and hold there for 1 hour. Raise the temperature to 165 degrees F., holding until internal temperature reaches 152 degrees F.

Vienna sausage is not smoked, but I use my smoker instead of the oven, anyway.

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Westfalia Ham Sausage (Dry Cured)

2 1/2 lbs. lean beef	2 1/2 pounds bacon
5 pounds lean pork	1/4 ounce black pepper
2 ounces dextrose	5 1/2 ounces salt
2 ounces corn syrup solids	1/2 ounce good rum
Prague Powder #2	

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Directions:

Remove bacon rind and then freeze the bacon at about 26-28 degrees F. Then remove the bacon from the freezer and cube it into 1" squares.

Grind the lean pork and beef through a 3/8" grinder plate. Thoroughly mix the frozen bacon and meat with the remaining ingredients. Then stuff into protein-lined fibrous casing (3 1/2" x 24") or a hog bung.

Let the ham sausage cure at 65-70 degrees F. for about 48 hours with a relative humidity of 70-80%. Put sausage in a cooler at 45-50 degrees F.

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with a relative humidity of 70-75%. Store sausage for 70-80 days before using.

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White Sausage (Kielbasa Biała Surowa)

-Seminole

3.5 kg (80% pork butt

Salt - 100 g

Marjoram – 2.5 g (4 teaspoons)

Garlic 3 g (1–2 cloves

0.5 kg (20%), beef

Pepper – 6 g (3 teaspoons)

Sugar – 10 g (2 teaspoons)

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Directions:

1. Grind pork through 10 - 13 mm (3/8" or 1/2") plate

Grind beef twice through 1/8" adding 45% of ice cold water (in relation to the weight of beef). This will be about 225 g (8 oz or 1 cup). You can emulsify beef better by using a food processor. Add salt and spices at this stage.

2. Add 6% of water to ground pork (210 g, about 7 oz, a bit less than 1

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cup) and mix until water is absorbed. Then add emulsified beef and mix everything well together.

3. Stuff into 32-36 mm hog casings and leave sausage in a continuous coil.

4. Let it dry for 15-30 min and place in a refrigerator. This is a fresh variety sausage and perishable. Cook it by boiling in water, frying in a pan or grilling.

Yorkshire Polony

- Jack Sleight

7.5 lb Lean Pork

1 lb Rice Flour

3 lb Pork fat

1 lb Fine Rusk

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3.5 oz Salt	1.25 oz White Pepper
0.5 oz Ground Mace	0.25 oz Ground Coriander
0.25 oz Ground Nutmeg	0.125 oz Ground Cinnamon

Directions:

Place lean pork in bowl cutter followed by seasoning, rice flour, fat & rusk. Chop until fairly fine, fill into wide hog casings, tie off into rings.

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Cook for 25 minutes then plunge into a salt solution to fix the colour.

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