

# SAUSAGE MAKING TIPS

## CHOOSING THE MEAT

- Front legs, rib meat & flanks are prime sausage cuts.
- Use large black bears, boars & bucks for highly seasoned sausages.

## KEEP IT COLD

- Keep the metal parts of your Meat Grinder (pgs. 29, 31, 32) & Sausage Stuffer (pgs. 36, 37) in the freezer prior to use.
- Limit your amount of contact with the meat - your hands are radiating heat.

## FAT CONTENT

- You need a certain amount of fat to keep sausage moist.
- We recommend a 4-1 ratio.
- Ask the butcher for fatback (pure fat) or pork shoulder (marbled)
- Keep or trim away skin & fat based on flavors you want to keep or get rid of.

## THIRD/THIRD/THIRD GRIND

- Grind the meat so that you end up with 1/3 coarse grind, 1/3 medium grind & 1/3 fine grind.
- The ground meat will bind together more tightly.

## SEASONING

- The higher the quality of the meat, the lower the amount of seasoning.

- Use a scale.

- Add 40 grams of salt per 5 lb batch (don't measure in tsp/tbsp).

- Grind half of the seasoning with the meat. Leave the other half to mix in after.

## ADD BINDERS

- Add 1/3 cup of milk powder per 5 lb batch.
- Soy protein is also a good substitute.

## USE A MEAT MIXER

- Meat Mixers (pg. 37) ensure the seasonings are well mixed.
- They also eliminate your need to mix by hand, so the meat can stay colder.

- They break proteins for better binding.

## USE A SAUSAGE STUFFER

- Sausage Stuffers (pgs. 36, 37) apply the right amount of pressure without warming the meat.
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# JERKY MAKING TIPS

## CHOOSING THE MEAT

- Roast, flank & top round are prime jerky cuts.
- Meat should be lean & boneless, with all of the fat trimmed.

## SLICING

- Use a Jerky Slicer (pg. 50) for perfect strips.
- An Electric Meat Slicer (pgs. 46, 47) is also a good tool.
- If you're skilled, a Weston Knife Set (pg. 56) also works.

- Slice against the grain for tender jerky, or slice with the grain for chewier jerky.

## GROUND MEAT JERKY

- Use a Meat Grinder (pgs. 29, 31, 32) to grind the meat finely, so that it can be packed tightly.
- Never add fat to the mix. Jerky should always be lean.
- Add some liquid to better distribute dry seasonings.
- Liquid also helps the meat bind more tightly together.

## DRYING

- Dry in a Dehydrator (pg. 44) at 155° for about four hours, then check every half hour.
- Or dry in a Smoker (pg. 41) at 155-200° for about three hours, then check every half hour.