

Bologna and Summer Sausage

Quick Reference Guide

Meat

Bologna and summer sausage is usually made with a ratio of approximately 70% beef or venison and 30% pork. You can adjust that ratio somewhat but if you use more beef or venison, you risk having a drier, crumblier bologna if there is not enough fat in the meat. One exception is our sweet bolognas. They have enough sugar that you can get by with 100% beef or venison. You may also use chicken or turkey, but be sure to grind all the fat and the skin in with the meat to make it moist enough.

Grinding

Grind twice through a 3/16” plate; or grind once through a 1/2” plate and once through a 1/8” plate.

Mixing

Mix seasonings and cure with the amount of water stated on the seasoning package. Pour over meat and mix thoroughly until the meat becomes very sticky. Another option is to add the seasonings after the first grind, mix a bit and then grind the second time to finish mixing. If your seasoning comes with a packet of Encapsulated Citric Acid, **DO NOT GRIND** it with the seasoning. Mix it in after the last grind. Grinding the Encapsulated Citric Acid releases the acid into the meat prematurely, resulting in a dry crumbly product. Mixes that include this are the Sweet Lebanon Bologna and the Jalapeno Summer Sausage.

Casings

The fibrous casings are designed for either smoking or baking. You can use whatever size of casing you prefer. You may stuff summer sausage in the casing marked as Summer Sausage, or you can use a bologna casing if you prefer a larger slice for sandwiches. For bologna, a common size is the Size 8 casings (8 x 20 or 8 x 24) that work nice for bread sandwiches. If you want to can your meat, the Size 3½ fits nicely into a wide mouth jar. It makes absolutely no difference what meat is put in what size of casing. Our website gives you the pounds of meat per casing and the diameter. Choose a casing that best fits your needs.

Stuffing

Soak fibrous casings in warm water for half an hour before stuffing. You can stuff with a stuffer, by hand (that may be rather challenging for smaller casings), or with a stuffing tube on your grinder.

Smoking, Baking, or Cooking

The goal in this process is to heat the meat until an internal temperature of 155 degrees is obtained. Length of time varies with the size of casing, humidity, kind of meat, etc., so use a thermometer to check the temperature.

1. ***Smoking*** Place in a smokehouse preheated to 155 degrees. Set the damper open until the product is dried off. (Smoke does not penetrate if the casing is still sweating or humidity is too high.) Close the damper and apply a heavy smoke for 2-3 hours or until the desired amount of smoke flavor is obtained. (It will take some trial and error to figure out what you like. It’s probably better to do less smoke than more if uncertain.) Finally raise the smokehouse temperature to 185-200 degrees until the internal temperature of the meat is 155 degrees.
2. ***Baking*** If you want smoke flavor, add smoke powder or liquid smoke to your meat with the seasonings (for the recommended amount of smoke powder, see chart below). Preheat the oven to 180-200 degrees. Bake until the internal temperature of the meat is 155 degrees.
3. ***Hot Water Bath*** Smoke until the desired amount of flavor is obtained or add smoke powder. Then place in 170-180 degree water until the internal temperature of 155 degrees is reached. If the water temperature goes higher than 192 degrees it may split the casing.
4. **The final step for all these methods is to shower or submerge the finished product in cold water until the meat reaches an internal temperature of 130 degrees or less. Let hang for 1 to 2 hours at room temperature before freezing.**

Recommended Amount of Smoke Powder

*Teaspoons of Smoke Powder to Add Per 25 lb. batch for Baking Only*

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| Pepperoni | 2 tsps |
| Pork/Turkey Roll | 6 tsps |
| Ring Bologna | 2 tsps |
| Smoked Sausages, PA, Bratwurst, Polish, Kielbasa, Country | 2 tsps |
| Snack Sticks | 2 tsps |
| Summer Sausages | 2 tsps |
| Sweet Bologna | 12 tsps |
| Sweet Lebanon Bologna | 6 tsps |
| Trail and German Bologna | 2 tsps |
| Wieners | 2 tsps |
| Wiener Bologna | 2 tsps |