

Summer Sausage

15 pounds lean beef and 5 pounds pork or 20 pounds lean beef.

1/3 c mustard seed,

1/2 c tenderquick,

3/8 c brown sugar,

5/8 c corn starch,

1/2 c salt, 1/4 c black pepper,

3/8 c pickling spice.

Pour 1 1/2 c boiling water over pickling spice.

Cool 15 min. Drain and use juice. Crush 2 cloves garlic into a cup of warm water. Use 1/2 c only.

Mix all ingredients well and put into 3" casings. Hang in smokehouse at 120 – 160 degrees for 4 1/2 – 6 hours rotating every hour so the internal fat won't collect at one end. Cool down as fast as possible to set that fat so it doesn't collect between the meat and the skin. We put it in the snow or covered it with ice water to

cool it fast. Keep turning so it cools quickly. Tip:
wet plastic casings inside and out, don't soak.