

## Ed's Homemade Sausage – revised 2010

40 pounds meat (12 pounds regular ground beef and 28 pounds pork),  
2/3 c salt,  
1/3 c tenderquick,  
2/3 c brown sugar,  
1/8 c fine black pepper,  
1/8 c coarse black pepper,  
10 cloves crushed garlic in 1 qt. hot water, brown sugar added,  
1/3 c mustard seed.

### Method:

Put all dry ingredients in a separate jar.

Let garlic/sugar water stand overnight.

Mix meat together and spread on table evenly.

Poke holes all over.

Spread ½ wet and ½ dry over meat and mix.

Repeat for other ½ seasoning.

Fry a patty or two to check taste. Also such the moisture from a piece to check for salt. Case, smoke, let cool and wrap.

Enjoy!