

Charcuterie Recipes - View Recipe

Summer Sausage

This summer sausage is tangy, smokey and delicious. Nutritional yeast and mustard seeds are the stars of the show here.



Instructions

1. Cube meat into chunks that can fit into your grinder
2. Chill meat between 30°f - 35°f
3. Grind twice on a coarse plate
4. In a stand mixer, mix spices and liquid until tacky
5. Stuff into 30mm hog casings
6. Let sit on a wire rack in the fridge overnight
7. Smoke indirect at 180°f until the internal temperature reaches 160°f
8. Cool down in an ice bath
9. Bloom for 4 hours and vacuum seal

How many grams of Summer Sausage would you like to make?

Weight in grams

Calculate Recipe

Summer Sausage Recipe

Total Weight: 1000 grams

Ingredient	Weight
Beef	1000g
Kosher Salt	15g
Curing Salt Nbr 1	2.5g
Sugar	5g
Cracked Black Pepper	3g
Coriander	2.5g
Garlic Powder	1.5g
Mustard Seeds	6g
Allspice	1.5g
Nutmeg	0.3g
Nutritional Yeast	5g
Encapsulated Citric Acid	10g
Water	79g