

SUMMER SAUSAGE

Jeanne Harris

comments

Slightly spicy and good with crackers.

Great lo-fat snack.

notes

This is a three-day operation, so start early!
Take ground chuck out of refrigerator early to warm up a little.
Can be frozen for 2 months; okay in refrigerator for 3 weeks.

Ingredients

prepare in advance

Measure into large bowl

5 tsp. Morton's tender quick salt (for meat curing)
1-1/4 tsp. regular salt
2-1/2 tsp. mustard seed
2 T black pepper
3 tsp. ground red pepper
1 T liquid smoke
2-1/2 T garlic salt

Have available

5 lbs. ground chuck

complete recipe

Day 1

Mix all ingredients together as well as you can (hands are the easiest way).
Cover and put in refrigerator for 24 hours.

Day 2

Mix well again.
Cover and return to refrigerator for another 24 hours.

Day 3: preheat oven to 170 degrees.

Ways to shape (if you make them thicker, extend the baking time):
Roll into tubes about the size of a Ritz cracker, and 6-8 inches long (8-10 rolls) or
Form into patties like a hamburger (flat top).

Place on a broiler pan or something that will allow the fat to drip down.

Bake for 7 hours at 170 degrees.

Remove and let drain while cooling.

When cool, wrap in plastic or foil wrap and refrigerate or freeze