

DEER SALAMI SAUSAGE

DEER MEAT	80 LBS.
PORK TRIMMINGS	20 LBS.
TODD'SDEER SALAMI	3 LBS. 12 OZ.
SAUSAGE SEASONING	4 OZ.

DIRECTIONS

1. GRIND DEER MEAT THROUGH 3/16" PLATE, GRIND PORK TRIMMINGS THROUGH 3/16" PLATE.
2. GRIND ALL MEAT THROUGH 1/8" PLATE.
3. COMBINE DEER MEAT, PORK, TODD'S DEER SALAMI SAUSAGE SEASONING, AND TODD'S QUICK CURE AND MIX FOR 3 - 5 MINUTES UNTIL UNIFORM.
4. STUFF INTO CASINGS AND HANG IN COOLER 12 HOURS OR OVERNIGHT BEFORE SMOKING.
5. **SMOKING PROCEDURE**

DRY BULB SMOKING COOKING TEMP.	TIME	INTERNAL TEMP.	HUMIDITY	SMOKE LIQUID	DRAFT	SHOWER
140°	---	110°	---	---	OPEN	---
160°	---	165°	---	---	OPEN	---
---	15 MINUTES	---	---	ON	CLOSED	---
---	20 MINUTES	---	---	---	CLOSED	---
180°	---	155°	50%	---	CLOSED AUTO	---

6. IF YOU ARE GOING TO PULL THE PRODUCT OUT OF THE SMOKEHOUSE AND PROCESS IT AS SOON AS IT IS DONE, COLD WATER SHOWER FOR ONLY 2 -3 MINUTES, AIR DRY FOR 10 - 15 MINUTES AND STORE IN COOLER OVERNIGHT AT 40° - 45° F BEFORE PACKING

7. WHEN LEAVING PRODUCT IN SMOKEHOUSE FOR EXTENDED PERIOD OF TIME AFTER PRODUCT IS DONE, COOL TO APPROXIMATELY 100° F INTERNALLY BY COLD WATER SHOWERING FOR 5 MINUTES. THEN STORE IN COOLER AT 40° - 45° F FOR APPROXIMATELY 12 HOURS OR OVERNIGHT BEFORE PACKING.

NOTE: WHILE THE ABOVE FORMULA AND/OR PROCESS IS BOTH ACCURATE AND FEASIBLE TO THE BEST OF OUR KNOWLEDGE, TODD'S BBI ACCEPTS NO RESPONSIBILITY OR LIABILITY FOR PRODUCT FAILURE OR LACK OF ACCEPTANCE.

TODD'S FOOD CO 4413 NE 14TH ST. DES MOINES, IA 50305 800.247.5363 WWW.TODDSPREMIUMFOODS.COM

