

PROCEDURES FOR SMOKING THE PERFECT SAUSAGE

Start with a stuffed casing at room temperature.

DRYING THE SAUSAGE

You can achieve the drying by placing the sausage in your smokehouse with the damper open at about 140-150° for one hour.

Reasons for drying the sausage:

- ✓ Drying the sausage brings all the sausages to about the same temperature for an even smoke color.
- ✓ Drying conditions the surface of the sausage to ready it to accept smoke.
- ✓ Drying causes a “skin” to form on the outside surface of the sausage.
- ✓ Drying gives the collagen casing strength to hold up during cooking.
- ✓ Drying also attaches the casing to the sausage so as to avoid forming a fat layer between the sausage and the casing.

SMOKING THE SAUSAGE

Smoking can be achieved by placing a pan of sawdust/chips in the smoker on the burner. The sawdust/chips must be soaked in water at least one hour. Soak in half the volume of water that you have sawdust/chips. (4 cups sawdust/2 cups water) Heat the smoker to approximately 170° to ignite the sawdust/chips to achieve smoke. Close the damper to half open at this point.

COOKING

As the sawdust/chips burn, the water will evaporate and a dry heat will set in. The dry smoke will set the smoke in the sausage. After most of the sawdust/chips have burned, remove the pan from the smoker and let the pan cool for 5-10 minutes. After this time, fill the pan half full of water and return to the burner. Close the damper and turn the temperature to approximately 180-190°, this will cause a high humidity to cook the sausage.

High humidity will cook the sausage very quickly as well as tenderize the casings; especially natural casings. High humidity also helps to cook the sausage without drying it out too much. Cook sausage until the internal temperature of 165° is reached.

COOLING

Proper cooling is important for the safety of the product as well as the desired look of the finished product. Remove the sausage from the smoker and place in cold water to stop the cooking process. The cold water will start the sausage cooling and keep the casing tender. Allow sausage to sit at room temperature for 30-40 minutes. Then place in the refrigerator. Do not place the sausage directly in the refrigerator. This could cause the sausage to sour and wrinkle.

A little time and patience can give excellent results.

