

Cured Sausage

Making cured, smoked, and fully cooked sausage products can be as simple as further processing your fresh sausages with the instructions listed below. To optimize the finished product, we suggest using one of A.C. Legg's blends formulated for perfection of these flavors. We include cure accelerator in these blends to assist in making the best possible meat products. The A.C. Legg, Inc., line of cured, smoked, and fully cooked sausages include Smoked Sausage (Blend 105), Smoked Polish Kielbasa (Blends 106 and 180), Smoked Andouille (Blend 163), Jalapeno Smoked (Blend 139), and Cracked Pepper Smoked (Blend 210).

To manufacture a cured, smoked, and fully cooked meat product using one bag of seasoning, we recommend the following procedures:

- 25.00 lbs. of pork (70% lean and 30% fat)
 - 2.50 lbs. of water
 - 1 bag of A.C. Legg's Seasoning
 - 1.00 oz. of tinted curing salt (6.25% sodium nitrite)
1. Coarse grind the meat through a ½ inch to 1 inch plate.
 2. Mix the water, 1 bag of seasoning, and curing salt into the coarse ground meat block.
 3. Mix for approximately 6 to 8 minutes (until the meat is tacky) and fine grind through a 1/8 inch to 3/16 inch plate.
 4. Stuff into 32 to 38 mm edible casings and cook to an internal temperature of 155°F.
 5. Chill to an internal temperature of 40°F and package.

Tips for Perfection

In addition to the suggested tips in the Fresh Sausage section, also consider:

- A. Do not exceed 30% fat in the meat block for a cooked sausage.
- B. Darker meats such as beef and venison will result in a richer color (due to the curing reaction) in the finished product. When using these proteins, supplement 30% of the meat block with pork fat or pork trim.
- C. Reducing the grind size or grinding the meat multiple times will bind the sausage tighter, giving it more of a snap when eating.
- D. Add 5 to 8% of the formulation weight in high-temp cheese for an elevated flavor experience.
- E. In cured sausages, do not exceed 10% of the meat block in added water. Water helps to distribute the ingredients and contributes to the juiciness of the cooked finished product.
- F. Use up to 0.5% of the formulation weight in sodium phosphates to retain moisture in cured sausages.