



Chimichurri Sausage

0342532

Ingredients: Pork, beef, water, sea salt, dextrose, spices including pepper and cumin, sugar, dehydrated garlic, burgundy wine powder (maltodextrin, modified corn starch, corn starch, corn syrup, burgundy wine solids, natural flavors, sorbic acid, sulfites and malic acid), vinegar, (maltodextrin, acetic acid), sodium erythorbate, cilantro, parsley flakes, sodium nitrite.

Contains Sulfites

Meat Block: 40 lbs. Lean Pork 80/20
40 lbs. Pork Trim 50/50
20 lbs. Lean Beef Trim 80/20

Additives: 1-Bag (5.75 lb) Argentinean Style BBQ Unit #0342532
1-Bag (.25 lb.) Sure Cure
18 lbs. Ice Cold Water (38°F or less)

Process: Grind the lean pork and lean beef through the kidney plate or 1" breaker plate. Grind the remaining fat pork trim through the 1/8" plate, twice.

Mix: Place ground meat in mixer and add the Argentinean Style BBQ Unit, Sure Cure and water. Mix for 8 minutes.

Stuff: Stuff into 32 mm collagen casing or ring bologna style casings. Hang on smoke truck.

Smoke:

Dry Bulb	Wet Bulb	R/H*	Smoke	Time	Shower
120°F	85°F	25%	Off	30 Minutes	Off
130°F	97°F	30%	On	30 Minutes	Off
140°F	115°F	45%	On	30 Minutes	Off
150°F	124°F	45%	On	30 Minutes	Off
160°F	132°F	45%	On	30 Minutes	Off
170°F	0°F	0%	Off	15 minutes	Off
170°F	150°F	60%	Off	30 Minutes	Off
180°F	170°F	80%	Off	Until 158°F Internal Temp	Off
Off	Off	Off	Off	20 Minutes	On

Hold 2 hours at room temperature before moving to cooler.