

INSTRUCTIONS

- Always use standard measuring cups or spoons and level them off with a knife to ensure proper amounts of seasoning and cure.
- Always use a meat mixture with at least 20% pork to avoid dry snack sticks.
- Run meat through grinder with a fine or coarse blade.
- Mix seasoning and cure with water according to the mix chart (opposite side) in a separate bowl for the size of batch that you would like to make.
- Add mixture to ground meat and mix thoroughly until tacky. Add additional water if necessary.
- Fill casings by using a sausage stuffer or grinder using the proper size stuffing tube.
- Put as much casing on the tube as will fit and tie the end. During stuffing, poke any air bubbles with a needle to get a consistent snack stick.
- Place in bags and refrigerate overnight, but less than 24 hours, to cure.

Process in one of the following ways:

- **Oven:** Preheat to 200 degrees and place on cookie sheet. Cook sticks 1 1/2 hours on each side or until internal temp reaches 160 degrees.
- **Dehydrator:** Place on dehydrator racks and cook per dehydrator directions until internal temp reaches 160 degrees.
- **Smoker:** Heat smoker to 200 degrees. Place on racks and smoke until internal temperature reaches 160 degrees.

When finished cut into sticks and refrigerate or freeze.