

Curley's Sausage Kitchen  
708 Collins Rd.  
Fairbank, IA 50629  
[www.curleyssausagekitchen.com](http://www.curleyssausagekitchen.com)  
[curley@curleyssausagekitchen.com](mailto:curley@curleyssausagekitchen.com)  
319-635-2236

## Bacon Ground and Formed Recipe – 25# Batch

Mix with (25 lbs. pork) or (15 lbs. pork and 10 lbs. beef) or (12½ lbs. pork and 12 ½ lbs. beef) or (13# Venison and 12# pork)  
1 bag Bacon Ground and Formed Unit - .84#  
1 oz. Sure Cure. -.06  
4 cups (2#) cold Water

### Procedure:

- \*Grind Pork or Beef once through 1/8th plate.
- \*Place in mixing pan or meat mixer
- \*Add seasoning water and cure and mix for 10 minutes. Meat will turn a dark cured color and get real tacky (sticky) Mixing of meat is very important.
- \*Lay mixture in a shallow pan with a piece of plastic in it. This helps the meat not to stick to pan when it is cured. Form into a 2 in. thick loaf. Use hands to push down on meat to make a firm texture. Cover with plastic and put in refrigerator overnight.

### Smoking:

- \*Carefully turn pan upside down on smokehouse screens so meat falls out of pan.
- \*Set smokehouse temp at 130-140 degrees for 1 to 2 hours or until dry, meat needs to dry before smoking - damper open.
- \*Set smokehouse temp to 150-160 degrees - damper 1/2 open - smoke 2-3 hours or until desired color. Usually 2 pans of sawdust or chips.
- \*Set smokehouse temp 170-180 degrees - no smoke – cook until internal temp is 150 degrees. Dampers closed. Also see steam cooking. This cuts cook time in half.
- \*Refrigerate overnight. Slice, package and freeze.
- \*\*5 lb. Batch--17 lbs. seasoning, sure cure - one level teaspoon (the pink stuff) and 3/4 cup water.
- \*\*Seasoning Storage: To keep seasonings fresh and prevent caking, store in refrigerator or freezer.