

TIME	CABINE T TEMP.	SAUSAGE TEMP.	NOTES
0516 AM		38	Started grinding
0541		48	Finished grinding
0552		48	Added meat to stuffer and started stuffing casings
0617		49	Finished stuffing casings - Used 6 2/3 casings
0630	110	53/54	Placed sausage in smoker - Damper open
0700	150	64/64	Turned power off and reset thermostat
0732	110	68/68	Damper = 1/2 open
0845	130	86/86	Damper = 1/4 open
0949	130>140	104/104	Damper = 1/2 open
1042	140>150	123/126	Damper = 1/4 open
12:05 PM	150	123/127	Damper = 1/4 open
12:35	150>160	123/127	Added sawdust Damper = 1/4 open
1:47	160	129/131	Sawdust spent Damper = 1/4 open
2:01	160	129/131	Added second pan sawdust Damper = 1/4 open
3:00	160	132/133	Added sawdust to pan Damper = 1/4 open
4:11	160	129/131	Removed spent sawdust Damper = 1/4 open
5:34	160	136/136	Damper = 1/4 open
7:17	160	138/140	Damper = 1/4 open
10:05	162	141/144	Damper = 1/4 open
12:02 AM	160	143/145	Damper = 1/4 open
0354	160	145/147	Damper = 1/4 open
0748	160	147/149	Damper = 1/4 open
0900	160	147/149	Removed from smoker and showered with water
1045		90	Placed in refrigerator

NOTES: Used 7 (seven) 3 inch diameter x 27 inch fibrous casings. Above sausage was mixed on 05-09-16 and allowed to rest in refrigerator until the morning of 05-12-16 and reground, stuffed and placed into the smoker.

Used 23.20 pounds ground venison and 6.5 pounds of cubed Boston Butt pork. Added 1 extra tablespoon of cayenne pepper and 1 extra tablespoon of Insta Cure # 1 and only 1 tablespoon of whole peppercorns (Tellicherry)

Sausage had wonderful taste, texture and eye appeal.