

TIME	CABINET TEMP.	SAUSAGE TEMP.	NOTES
0657 AM		37	Started grinding
0716		46	Finished grinding
0722		46	Added meat to stuffer and started stuffing casings
0748			Finished stuffing casings - Used 6 2/3 casings
0752		55	Let stuffed casings air dry hanging on rack outside
0810	110	59/74	Placed sausage in smoker - Damper open
0920	110>130	82/88	Increased cabinet temperature to 130 - Damper = 1/2 open
10:28	130>140	104/108	Increased cabinet temperature to 140 - Damper = 1/2 open
11:37	140>150	117/118	Increased cabinet temperature to 150 - Damper = 1/4 open
12:44 PM	150>160	127/127	Started smoke generator Damper = 1/4 open
4:57	160	136	Smoke generator barely generating smoke - bad thermometer
5:10	160	136/133	Replaced bad thermometer Damper = 1/4 open
5:11	160	138/133	Sawdust spent Damper = 1/4 open
5:16	164	136/133	Started second sawdust burn Damper = 1/4 open
8:35	160	142/138	Still generating smoke Damper = 1/4 open
9:30	160	142/138	Sawdust spent - continued to run smoke gen. 1/4 open
11:03	160	145/142	Damper = 1/4 open
0018 AM	165	147/144	Damper = 1/4 open
0114	160	149/145	Damper = 1/4 open
0238	160	151/145	Damper = 1/4 open
0240	160	151/145	Removed sausage from smoker and placed on drying rack
0250			Showered sausage with tap water
0300			Placed sausage and rack inside with fan blowing air
0326		110	Placed sausage in refrigerator

**NOTES:** Used 6 2/3 3 inch diameter x 27 inch fibrous casings. One digital thermometer went "crazy" with a false reading of 273 degrees F. and replaced it. Above sausage was mixed on 06-21-16 and allowed to rest in refrigerator until the morning of 06-25-16 and reground, stuffed and placed into the smoker.

Total smoker time was approximately 19 hours. By using the smoke generator, it reduced the cabinet smoker time at least 5 hours due to moving the smoke and heat in the smoker cabinet more efficiently.

Sausage had wonderful taste, texture and eye appeal.