

House Made Spicy Smoked Sausage

Ingredients:

5 Lb. Pork Butt
2 Tbsp. Mustard Seed
1 Tbsp. Mortons Tender Quick Salt
1 Tbsp. Paprika
1 Tbsp. Black Pepper
1 Tsp. Celery Salt
1 Tbsp. Onion Powder
1 Tbsp. Garlic Powder
1 Tbsp. Brown Sugar
½ Tsp. Cayenne
1 ½ C. Ice Water
Sausage Casing

Procedure:

Combine all spices with ice water. Grind pork butt in a meat grinder, into a bowl that is sitting in an ice water bath. This will keep the temperature of the meat very cold. Mix spice mixture with the ground pork. Cook a small piece to check the seasoning. Adjust seasoning if needed. Using a sausage stuffer, feed the meat through and into the casing. Roll into a coil, smoke for up to 3-4 hours, or according to smoker directions.