



Pickle: Submerge garlic in 100 ml water for two days. Mix all ingredients in bowl, cover, refrigerate overnight.

Grind: Grind with coarse plate.

2nd Grind: <2nd Grind>

Mix: Mix well.

Stuff & Tie: Stuff into hog casings: 350 mm/14" doubles for smoking or 150mm/6" for fresh.

Rest: Hang in refrigerator 3 days before freezing/smoking.

Smoke: Cold smoke 1st day, 3 hours using apple pellets. Refrigerator rest. Next day, 6 hours cold smoke using mesquite pellets.

Cool: Return to fridge. Pronounced "shah-bah-ieee-ieee" according to Veronika.

Store: Refrigerate for up to a week, or else freeze

Package: Plastic vacuum pack.