

## Grubstake Garlic Beef Stick (Serious "Pocket-Knife" Trail Sausage)

- 8 lbs. beef chuck
- 2 lbs. pork backfat
- 4-1/2 tspns. salt
- 2 level tspns. Cure #1
- 4 cloves garlic (toasted & crushed)
- 2 tspns. coarsely-ground black pepper
- 1 tspn. garlic powder
- 1 tspn. onion salt
- 1 tspn. marjoram

Grind the lean meat using a 3/8" plate and the fat meat using a 3/16" plate. Mix the Cure #1 with a little water and then add the remaining ingredients and make a sticky meat paste. Stuff the mixture into 36 m.m. hog casings or 1-1/2" mahogany synthetic casings. Most people prefer very long lengths of this sausage and generally do not link it.

Place the sausage into a pre-heated smoker at 130°F with draft open. When casings are dry, decrease the draft and gradually increase the temperature a few degrees every 20 minutes while you introduce smoke for 90 minutes. Continue to gradually increase the smokehouse temperature until the IMT reaches 150°F. Remove the sausages from the smoker and shower them in cold water. Store these sausages refrigerated.

Best Wishes,  
Chuckwagon