

0.0081	salt weight, kg.	0.93% salt weight, wt. %	...salt (including cure)	-	0.93% salt
-	sugar weight, kg.	0.00% sugar weight/wt. %	...sugar (including cure)	-	deg SAL (as mixed)
		108 ppm Nitrites (bulk)		-	typical SAL
		no nitrate Nitrates (bulk):		-	typical cure time
0.19	est. total fat, kg.	22.2% fat %	...estimate	<i>degSAL based on salt+cure+water</i>	
0.66	est. total water, kg.	75.6% water % (natural + packer + recipe liquids)	...estimated water (all forms)	-	108 ppm nitrite

Batch #/Wt/Date:	Show ALL Batch Info	1	0.81925	10/21/2014
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Cook Note 1	1st batch, from internet recipe.				no nitrate
Cook Note 2	tried crawfish sausage in New Orleans. Good, but subtle, flavor.				0.00% sugar
Cook Note 3	Maybe these should be poached, rather than grilled?				
Cook Note 4	Scaled to 1/2 # shrimp. Used very small "salad" shrimp.				

This Recipe - - NOTES: (change if desired- - > **This Recipe- - Rating:** <not rated>

<http://forum/bradlevsmoker.com/index.php?topic=25612.0>

Stuff in hog casings - 6"links. Do not smoke.

Note meat mix. Consider adding fat by using rinsed bacon ends/pieces.

From a recipe echoed on WD, using shrimp. Scaled to 1 # shrimp. Consider poaching.

Resources casing: <none> other: <none>

Raw Material Treatment

step 1 Cut meat except shrimp/crawfish into 2" cubes. Grind meat fine plate. Chop shrimp/crawfish into 1/4" pieces.

step 2 Dissolve garlic/salt in liquid. Add all ingredients except shrimp/crawdads. Mix until primary bind. Then fold in shrimp/crawfish.

step 3 <RMT 3>

step 4 <RMT 4>

Finished Product Treatment

detail 1 Stuff into 32-36mm hog casings.

detail 2 Refrigerate and consume or freeze within 3 days. NO SMOKE

detail 3 <FPT 3>

Abstract:

Pickle: Dissolve garlic/salt in liquid. Add all ingredients except shrimp/crawdads.

Grind: Cut meat except shrimp/crawfish into 2" cubes. Grind meat fine plate. Chill. Chop shrimp/crawfish into 1/4" pieces. Chill.

2nd Grind: Grind meat 2nd time before adding shrimp/crawfish

Mix: Mix until primary bind. Then fold in shrimp/crawfish.

Stuff & Tie: Stuff into 32-36mm hog casings.

Rest: <Rest>

Smoke: NO SMOKE

Cool: <Cool>

Store: Refrigerate and consume or freeze within 3 days.

Package: Vacuum plastic pack.

-	0.93% salt
-	deg SAL (as mixed)
-	typical SAL
-	typical cure time
<i>degSAL based on salt+cure+water</i>	
-	108 ppm nitrite
	200 ppm nitrite limit
	nitrite level OK
	no nitrate
-	0.00% sugar

OPERATING NOTES: time, temps, detail

WARNING: smoker is hotter than indicated.

Start at 110 deg set point, raise 5 deg/hr to 130.

When IMT is 130, move to 175 deg oven inside.

Always preheat smoker, Amazin' loaded, high.

Then remove Amazin', light, move to bottom.