

Shucks pards, all this talk about bologna the other day, had me scroungin' through ol' Patch's saddlebags lookin' for the ancient recipe I ripped off from Rytex Kutas back in the ol' days in Las Vegas, Nevada. Rytex ran a place called "The Hickory Shop" when I happened to stumble in. If you're not Swiss, you may wish to toss the coriander and mustard for a more "traditional" bologna recipe.

Bad Bob's Bologna

- 4 lbs. pork butt
- 6 lbs. lean beef chuck
- 1 cup ice water
- 2 level tspns. Cure #1
- 1 tblspn. ground white pepper
- 2 tblspns. sweet Hungarian paprika
- 2 tspns. nutmeg
- ½ tspn. coriander
- ½ tspn. ground mustard
- 1 tspn. allspice
- 1 tspn. onion powder
- 1/3 cup non-iodized salt
- 2 cups protein concentrate
- large cellulose casings (code: red)

Grind the nearly-frozen meat through a 3/16" plate. Stir the cure into the water and mix it into the meat, until the first signs of protein development begins. Add the remaining ingredients and emulsify the mixture in batches, in a food processor. Add a little more water to the mixture if the motor strains unnecessarily. Although the texture must become emulsified and sticky, be sure not to over-process the mixture. Stuff the mixture into beef bungs or cellulose casings, pin prick the casings to eliminate any air pockets, and then rinse them quickly to remove any sticky, drying, meat particles that develop with emulsified meat. Place the sausages into a refrigerator twenty-four hours.

Allow the bologna to hang at room temperature 90 minutes while the smokehouse is prepared and preheated to 130°F. (54°C.). Place the bologna into the smokehouse without smoke for half an hour. Wipe away all traces of moisture from the casings, and then start the smoke. After an hour, begin raising the temperature gradually only a few degrees every twenty minutes or so. When the smokehouse temperature reaches 165°F. (74°C.), discontinue the smoke but allow the sausage to continue cooking at that temperature until the internal meat temperature reaches 152°F. (67°C.). Immediately shower the bologna until the internal meat temperature drops to 100°F. (43°C.). Place bologna into a refrigerator or cooler at this point, until the internal meat temperature further drops to 50°F. (10°C.).

Best Wishes,
Chuckwagon