



here's what's cookin'

SUMMER SAUSAGE

recipe from:
serves:

- I
- 5 lbs. Hamburger
 - 5 tsp. Morton Tender Quick
 - 2 $\frac{1}{2}$ T. garlic salt
 - 2 $\frac{1}{2}$ T. ~~garlic~~ coarse black pepper
 - 2 $\frac{1}{2}$ T. mustard seed
 - 1 T. Hickory Smoke Salt
 - 1 T. onion salt
- on broiler pan and place in oven at 175 degrees for ten (10) hours. Cool and wrap in foil.
You may freeze.

Mix spices combine with hamburger for three days in a row use hands and mix hamburger. Keep in closed dish in ref. in between times. On 4th day make six logs. Put

Ellen Horn

II

SUMMER SAUSAGE:

- 2 lbs Hamburger
- $\frac{1}{2}$ t. pepper
- $\frac{1}{2}$ t. mustard seed
- 3 T. Tenderquick
- 2 cloves of garlic or $\frac{1}{2}$ t. garlic powder

Mix together and form into two logs, wrap in foil and let stand Twenty-four hours in ref., then boil one hour in water (still cover with foil)
You may freeze if you can keep it from being eaten.

Mrs. King tried this one and likes it.



----- MEAT LOG-----

- 4 lbs Hamburger
1 lb. sausage
5 round tsp Morton Tender Quick Salt
2 $\frac{1}{2}$ tsp Garlic Salt
2 $\frac{1}{3}$ tsp liquid smoke
2 $\frac{1}{3}$ tsp Black Pepper
2 $\frac{1}{2}$ tsp Mustard seed

Mix well and ref. Next day and for two more days knead for 5 min. and put back in ref. Next day shape into five or six rolls and place on cookie sheet. Bake 160° for 4 $\frac{1}{2}$ hours. Remove from oven drain off grease. Bake again 4 $\frac{1}{2}$ hours. 9 hours baking time altogether. Use hamburger NOT Chuck or Round Ground..

DO NOT SUBSTITUTE any other salt as this is a curing salt. This is similar to Hicory Farm beef sausage.

This lady cut down on garlic salt.

Can be frozen.....

This is the one the Horn's used.