



## **Jalapeño & Cheddar Smokies**

[Full Step-by-Step Guide on the Blog](#)

### **Ingredients**

- 10 lbs ground meat
- 3 tbsp salt
- 3 tbsp ground pepper
- 3 tbsp onion powder
- 3 tbsp garlic powder
- 3 tbsp mustard seed
- 2 tbsp corn sugar
- 1 tbsp marjoram

- ½ tsp cayenne pepper
- 2 tsp cure
- 4½ cups shredded cheddar
- 2 cups fresh chopped jalapeño peppers
- 2 cups ice cold water
- 2 cups binder (plus extra water if your binder calls for it – do not add extra water for milk-based binder)

## **Instructions**

1. Run the ground meat through a grinder twice with a fine plate and chill in the fridge.
2. Mix together salt, pepper, onion powder, garlic powder, mustard seed, corn sugar, marjoram, cayenne, cure, cheddar, jalapeños, and water.
3. Add the spice mixture to the chilled meat and mix until well combined. Chill again while setting up the stuffer.
4. Stuff sausages into prepared casings and link into approximately 5-inch links.
5. Hang or place in a smoker at 120°F with the vent wide open for 1–2 hours to dry casings and form a pellicle.
6. Raise smoker temp to 145°F and smoke for 2 hours.
7. Increase heat to around 175°F (or up to 200°F if needed) until sausages reach an internal temp of 152°F.
8. Immediately dunk in ice-cold water for 10 minutes, then hang at room temperature to dry.
9. Refrigerate overnight before cooking or storing. Wrap, vacuum seal, or freeze as desired.

[Visit the blog for the complete method](#)