



Smoked Country Style Sausage

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Hands-On Time: About 1 hour

Cook Time: 6+ hours (including smoking)

Ingredients

- 3.5 lbs ground moose (or lean beef)
- 1.5 lbs ground pork
- 1 cup ice cold water

- 1 cup binder
- 2 1/2 Tbsp pickling salt
- 1/2 Tbsp sugar
- 1/2 Tbsp black pepper
- 1/2 Tbsp mustard seed
- 1/4 tsp marjoram
- 1 Tbsp garlic powder
- 1 tsp cure
- Hog casings (28/30)

Instructions

1. **Prep Casings:** Rinse thoroughly and soak overnight in cold water with a bit of baking soda - it makes them pliable and helps prevent bursting.
2. **Grind Meat:** Run moose and pork (or beef/pork) through the grinder. For finer texture, run it a second time with a fine plate. Keep cold in the freezer while preparing seasonings.
3. **Mix Seasonings:** Combine ice cold water, binder, pickling salt, sugar, black pepper, mustard seed, marjoram, garlic powder, and cure with the meat. Mix until it's sticky and tacky—enough that it will stick to your hand if you hold it upside down.
4. **Stuff Casings:** Fill casings carefully and link sausages about 5 inches each. Trick: If stuffer bottoms out, use a water-filled balloon to push remaining meat forward, then finish with a dowel.
5. **Rest:** Refrigerate overnight to let the cure develop and flavors meld.
6. **Pre-Smoke:** Place sausages in smoker at 130°F without smoke for about 1 hour to dry the casings.
7. **Smoke:** Increase smoker to 150°F and add smoke. Smoke slowly for several hours (typically 6+ hours) until sausages reach 152°F internally. If the sausages stall and stop rising in temperature, you may need to gently bump the smoker temperature to keep them cooking steadily.
8. **Ice Bath:** Immediately drop sausages into ice cold water for 10 minutes to stop cooking and firm up texture.
9. **Dry & Rest:** Hang sausages to dry. Once dry, place in food-grade plastic bags and refrigerate 2 days to let flavors meld.
10. **Freeze (Optional):** Lay sausages on a tray with wax paper to freeze individually, then transfer to freezer bags for easy use later.

[How I Made This From Start to Finish](#)