

Spicy Sausage and Jerky

CHAT-0361 / REV EXPORT-03 / 2026.05.30

A conversation-specific public summary of spicy sausage and jerky, distilled from the supplied export. The detailed excerpts remain available in the released note file.

STATUS	RECOVERED / SPECIFIC NOTE
CLASSIFICATION	DAT
MATERIAL	CHAT EXPORT / FOOD & RECIPES
DISPOSITION	PUBLIC CONVERSATION EXCERPTS / REDACTED
CATEGORY	Food & Recipes
RECORD TYPE	recipe-thread

TECHNICAL NOTES

Conversation-specific knowledge extracted from the spicy sausage and jerky discussion.

A RECIPE TO MAKE / ADDED TO THIS RECORD

Matches the preferences for mustard seeds, spicy pepper flavor and no jalapeños. The first two recipes are uncured cooked alternatives. The separate small Tender Quick recipe keeps Morton’s exact ground-beef formulation and oven method together; never swap the old tablespoon-per-pound dose into it.

Added 2026-09-15. Separate from the original notes; not a claim of a tested batch.

FIVE-POUND PEPPER-AND-MUSTARD SUMMER-STYLE SAUSAGE - COOKED AND REFRIGERATED

New spicy/optional-cheese adaptation of the existing cooked FOOD-017 alternative, supplied on incomplete related records. The authoritative temperature requirement applies to cooking; the flavor formula has not been tested by Robert.

YIELD	About 4 lb cooked sausage, approximately 20 snack portions
PREP / WAIT	25 minutes; chill after cooking for clean slicing
COOK	About 45-75 minutes at 325°F; every log must reach 160°F

RECIPE INGREDIENTS

- 5 lb cold 80/20 ground beef
- 1/2 cup ice water
- 30 g fine salt
- 2 tablespoons whole yellow mustard seed
- 2 teaspoons coarse black pepper
- 2 teaspoons garlic powder
- 1 teaspoon onion powder
- 1 teaspoon smoked paprika
- 1 teaspoon crushed red pepper flakes
- 1/2 teaspoon cayenne pepper
- Optional cheese version: 8 oz sharp cheddar, cut into 1/4-inch cubes and kept cold

RECIPE METHOD

1. Heat the oven to 325°F. Set an oven-safe rack over one or two rimmed pans; lightly oil the racks. Keep ground beef refrigerated until mixing.
2. Mix the water, salt and spices, then work into the beef until evenly distributed and slightly tacky. If using the measured cheese, fold it in last. Do not add curing salt.
3. Divide into 8-10 short skinless logs, each no more than 1 1/2 inches in diameter. Leave space between logs and pans for even heating. Put them directly into the preheated oven; do not hang them at room temperature.
4. Start measuring the centers after 45 minutes. Continue until each log reaches at least 160°F on a clean food thermometer; larger loads take longer. Ordinary cheddar may melt out, so do not lower the meat endpoint to preserve cheese cubes.
5. Put small portions in shallow containers and refrigerate at 40°F or below within 2 hours (1 hour if the surroundings exceed 90°F). Eat within 3-4 days or freeze; reheat leftovers to 165°F.
6. For cold slices, chill thoroughly in the refrigerator before cutting. This is cooked sausage for cold storage, not fermented or dry-cured summer sausage.

RECIPE NOTES & STORAGE

- This extends the already-complete FOOD-017 oven alternative with the recovered preference for mustard seeds, heat and no jalapeños. FOOD-017 itself is left untouched.
- Use this recipe only with the stated oven process. It does not validate the old 120-180°F stepped smoker schedule, a 152°F finish, or any Tender Quick rate from a recovered conversation.
- Optional regular cheddar adds pockets of cheese but is not high-temperature cheese; some melting is expected. The beef recipe works without it.

RECIPE BASIS & REFERENCES

Existing cooked five-pound sausage alternative

<https://u225x.com/record/FOOD-017>

USDA FSIS: Leftovers and Food Safety

<https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation/food-safety-basics/leftovers-and-food-safety>

USDA: Safe food handling and ground-meat endpoints

<https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation/food-safety-basics/steps-keep-food-safe>

PEPPERY BEEF JERKY WITH AN OPTIONAL HOT-SMOKE FINISH - UNCURED

New uncured adaptation of the recovered Worcestershire, soy and pepper flavor profile. The original Tender Quick recipe remains a separate historical record. Moist preheating and conservative cold storage are added; this is not presented as Robert-tested or as a validated shelf-stable cured product.

YIELD	About 8-12 oz finished jerky from 2 lb beef; actual yield varies
PREP / WAIT	20 minutes plus 8-12 hours refrigerated marinating
COOK	About 20-35 minutes heating/smoking, then 3-8 hours or longer drying

RECIPE INGREDIENTS

- 2 lb very lean beef, such as eye of round, with visible fat removed
- 3 tablespoons Worcestershire sauce
- 2 tablespoons soy sauce
- 2 teaspoons coarse black pepper
- 2 teaspoons crushed red pepper flakes
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1/2 teaspoon smoked paprika
- 1/4 teaspoon cayenne pepper; use 1/2 teaspoon for a hotter batch
- 2 cups water for the boiling step, plus more only as needed to cover the strips

RECIPE METHOD

1. Trim off visible fat. Slice chilled beef across the grain into even 1/8-3/16-inch strips, never thicker than 1/4 inch. Wash hands and clean utensils after handling raw meat.
2. Mix the Worcestershire, soy sauce and all marinade seasonings. Add the beef, turn to coat, cover and refrigerate at 40°F or below for 8-12 hours. This is an uncured recipe: add no Tender Quick, Cure #1, Cure #2 or unidentified pink salt.

3. Before drying, put the meat and its marinade in a saucepan. Add the measured water and, if needed, more water just to cover the strips; work in batches rather than crowding the pan. Bring to a full boil, then boil 5 minutes, stirring to separate the strips. Check several of the thickest strips with a thin-tip thermometer: they must reach 160°F. Continue heating if needed. Discard the cooking liquid after use.
4. For real smoke flavor, immediately transfer the hot cooked strips to clean racks in a smoker already holding 225°F. Leave gaps between strips and smoke with mild cooking wood for 15-30 minutes, watching thin pieces closely. This short hot-smoking stage is optional; the smoked paprika supplies flavor when it is skipped.
5. Move the strips directly to a preheated dehydrator at 140°F in a single layer. Use a separate thermometer to check drying temperature. Begin checking cooled samples after about 3 hours, then every 30-60 minutes; drying can take 3-8 hours or longer with thicker pieces or a full machine. Do not use the clock as the endpoint.
6. A cooled strip should be leathery, with fibers separating when bent and no soft wet center. Remove finished pieces individually. Let the finished batch cool briefly on clean racks, then package in small portions and refrigerate at 40°F or below within 2 hours of leaving the heat.
7. For this new recipe, use refrigerated jerky within 3-4 days or freeze portions promptly for longer keeping. This deliberately conservative plan makes no room-temperature storage or vacuum-sealed shelf-life claim.

RECIPE NOTES & STORAGE

- A 160°F dehydrator setting, cured color, smoke exposure or a bend test does not establish that the meat reached its required internal heating temperature. Complete the moist heating step before drying.
- This recipe is for a new batch of lean beef. It does not provide a way to rescue meat that was previously held at unsafe temperatures, and it is not a process for poultry, ground meat or wild game.
- Optional dry finish for this 2-lb raw-meat batch: toss the still-warm finished jerky with 1/4 teaspoon coarse black pepper and 1/8 teaspoon garlic powder from clean containers. Add no cure and no raw-meat marinade. Storage stays the same.

RECIPE BASIS & REFERENCES

USDA FSIS: Jerky and Food Safety

<https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation/meat-fish/jerky>

National Center for Home Food Preservation: Jerky

<https://nchfp.uga.edu/how/dry/recipes/jerky/>

USDA FSIS: Leftovers and Food Safety

<https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation/food-safety-basics/leftovers-and-food-safety>

USDA FSIS: Smoking Meat and Poultry

<https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation/food-safety-basics/smoking-meat-and-poultry>

Recovered legacy flavor reference<https://u225x.com/record/DAT-0011>

MORTON TENDER QUICK OVEN-COOKED BEEF SALAMI - SMALL REFRIGERATED BATCH

Manufacturer recipe newly supplied to fill incomplete related records. The cure dose, one-pound batch, roll size and oven endpoint are kept together. It is not Robert's tested summer sausage or a reconstructed fermentation method.

YIELD	Two narrow cooked rolls from 1 lb ground beef
PREP / WAIT	15 minutes plus an overnight refrigerated cure
COOK	About 50-60 minutes at 325°F; verify 160°F in each roll

RECIPE INGREDIENTS

- 1 lb ground beef
 - 1 1/2 level teaspoons Morton Tender Quick mix, exactly this named product
 - 1 teaspoon regular table salt
 - 1/2 teaspoon whole mustard seeds
 - 1/2 teaspoon freshly ground black pepper
 - 1/2 teaspoon garlic powder
 - 1/8 teaspoon ground nutmeg
 - Optional: a few drops of food-grade liquid smoke
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RECIPE METHOD

1. Thoroughly distribute the Tender Quick, ordinary salt and seasonings through the cold beef. Keep this as a one-pound batch using the specified product.
 2. Make two slender rolls, approximately 1 1/2 inches in diameter. Wrap and refrigerate overnight at 36-40°F.
 3. Remove all wrapping and put the rolls on a broiler pan. Bake in a preheated 325°F oven until both centers measure 160°F, normally about 50-60 minutes.
 4. Cool promptly in small portions. Refrigerate within 2 hours, keep at 40°F or below, and use within 3-4 days or freeze. Chill before slicing.
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RECIPE NOTES & STORAGE

- This is the manufacturer's cooked salami formula, paraphrased with conservative storage wording. It provides a usable alternative to incomplete hard-salami fermentation notes; it is not hard, dry-fermented or shelf-stable salami.
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- Do not substitute Cure #1, Cure #2, Fiesta curing salt or regular salt for the specified Tender Quick. Do not apply the whole-muscle Tender Quick rate to this ground-meat formula.

RECIPE BASIS & REFERENCES

Morton: Meat Curing - Beef Salami

<https://www.mortonsalt.com/article/meat-curing-beef-salami/>

Morton: Tender Quick product limitations

<https://www.mortonsalt.com/home-product/morton-tender-quick/>

ORIGINAL RECORD / RETAINED NOTES

CONVERSATION / QUESTION AND CONTEXT

I make my own summer sausage and beef jerky with morons tender quick. Give e me a good recipe I dont want any jalepeno but I like spicy

CONVERSATION / EXTRACTED GUIDANCE

1. 8 lb lean beef
2. 2 lb pork (or fatty beef)
3. 10 Tbsp Morton Tender Quick (1 Tbsp per lb)
4. 3 Tbsp coarse black pepper
5. 2 Tbsp crushed red pepper flakes
6. 2 Tbsp paprika
7. 1 Tbsp garlic powder
8. 1 Tbsp onion powder

SPECIFICATION

SOURCE	Supplied ChatGPT export
CATEGORY	Food & Recipes
CONVERSATION	7 user turns / 7 assistant turns
ATTACHMENTS	7 references detected
PUBLIC DETAIL	Extracted knowledge + excerpts

DEVELOPMENT HISTORY

2026.05.30 / EXPORT-04

Matched to the supplied export; key guidance is surfaced separately and the raw transcript remains unpublished.

RELEASED MATERIAL / SOURCE LINKS

CHAT-0361-public-note.txt

PUBLIC-SAFE CONVERSATION NOTE / UNIQUE FILE

<https://u225x.com/downloads/chat-records/CHAT-0361-public-note.txt>

RETURN TO THE LIVING RECORD

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This PDF preserves the public notes at this revision. Visit the record for updates and attached images.

<https://u225x.com/record/CHAT-0361>