

Five-pound summer sausage

FOOD-017 / REV A / 2026.09.01

Use this as a fully cooked, refrigerated summer-style sausage alternative. It is a new recipe, not a reconstruction of the old cured smoker formula. New complete 5-lb oven-cooked recipe. Optional cheese was omitted from the baseline so the initial formula stays simple.

STATUS	Recovered/Partial
CLASSIFICATION	FOOD
MATERIAL	KITCHEN / RECIPE
DISPOSITION	PUBLIC / RECOVERED/PARTIAL
CATEGORY	Cooking
RECORD TYPE	recipe

TECHNICAL NOTES

Use this as a fully cooked, refrigerated summer-style sausage alternative. It is a new recipe, not a reconstruction of the old cured smoker formula.

GOAL

Run the first test described in this guide and record the result for five-pound summer sausage.

A RECIPE TO MAKE / ADDED TO THIS RECORD

The existing safe formula is already embedded in the steps, but its ingredient field is a placeholder. This card organizes those same quantities into an explicit list without inventing a new recipe.

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

FIVE-POUND OVEN-COOKED SUMMER-STYLE SAUSAGE - EXISTING RECIPE ORGANIZED

Organized existing recipe, not invented: the ingredient amounts, 325°F cooking method and 160°F endpoint come from FOOD-017. No recipe history or testing claim has been upgraded.

YIELD	About 4 lb cooked sausage; yield varies
PREP / WAIT	25 minutes
COOK	Begin checking at 45-60 minutes at 325°F; cook every log to 160°F

RECIPE INGREDIENTS

- 5 lb cold 80/20 ground beef
- 1/2 cup ice water
- 30 g fine salt
- 2 tablespoons mustard seed
- 2 teaspoons coarse black pepper
- 2 teaspoons garlic powder
- 1 teaspoon onion powder
- 1 teaspoon smoked paprika
- Optional: 1/2 teaspoon cayenne pepper

RECIPE METHOD

1. Heat the oven to 325°F. Put a rack over a rimmed baking pan; use more than one pan if needed to leave space between logs.
2. Combine the ice water, salt and spices. Mix into the cold beef until seasoning is evenly distributed and the mixture feels tacky.
3. Make several short skinless logs no more than about 1 1/2 inches in diameter. Put them on the rack with space between them. This recipe contains no cure.
4. Bake at 325°F until every log measures 160°F at its center. Start checking around 45-60 minutes; keep cooking any log below the endpoint.
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. Chill thoroughly before slicing for a firmer texture.

RECIPE NOTES & STORAGE

- These quantities already appear in FOOD-017's original numbered steps; this card moves them into a visible ingredient list.
- Keep the oven method attached to this uncured formula. It is not suitable for the old low-temperature stepped-smoking schedule, and it is not shelf-stable.

RECIPE BASIS & REFERENCES

Existing FOOD-017 formula and method

<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>

ORIGINAL RECORD / RETAINED NOTES

SOURCE STATE

New fully cooked alternative; legacy cured formula not validated

PREPARATION / NOTES

New complete 5-lb oven-cooked recipe. Optional cheese was omitted from the baseline so the initial formula stays simple.

INGREDIENTS

- Meat and seasoning quantities require the recovered batch sheet.
 - Curing product identity must remain explicit.
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METHOD / STEPS

1. For 5 lb cold 80/20 ground beef, mix 1/2 cup ice water, 30 g fine salt, 2 tablespoons mustard seed, 2 teaspoons coarse black pepper, 2 teaspoons garlic powder, 1 teaspoon onion powder, 1 teaspoon smoked paprika and optional 1/2 teaspoon cayenne.
 2. Mix until evenly distributed and tacky, keeping the meat cold. Form several skinless logs no more than about 1 1/2 inches in diameter; place on a rack over a rimmed pan.
 3. Bake at 325°F until every log reaches 160°F internally. Begin checking around 45-60 minutes, but use temperature rather than the clock.
 4. Cool promptly in small portions and refrigerate within two hours. Use within 3-4 days or freeze. Chill before slicing.
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THINGS TO WATCH FOR

This uncured version will not have the exact color/flavor of cured summer sausage and is not shelf-stable. Do not use this mixture in the old low-temperature stepped-smoking schedule. No cure is included in this recipe.

FIRST TEST / WHAT TO RECORD

Each log reaches the measured endpoint, cools promptly and is labeled for refrigerated storage.

RESULT / WHERE THIS STANDS

Each log reaches the measured endpoint, cools promptly and is labeled for refrigerated storage.

TROUBLESHOOTING

- This uncured version will not have the exact color/flavor of cured summer sausage and is not shelf-stable. Do not use this mixture in the old low-temperature stepped-smoking schedule. No cure is included in this recipe.

SAFETY / LIMITATIONS

- Treat this as a public recipe note, not a substitute for current food-safety guidance.

SPECIFICATION

TYPE	Kitchen / recipe
SOURCE	Recovered notes and content manifest
VALIDATION	Next test should record batch, temperature, time, and result
FOCUS	Cure identity, thickness, internal temperature, and texture

DEVELOPMENT HISTORY

2026.09.01 / Rev A

Imported as an independent manifest record; public copy keeps uncertainty visible.

REFERENCE NOTES

USDA safe temperatures

(<https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation/food-safety-basics/safe-temperature-chart>), USDA food handling

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

HOW-TO SOURCES

USDA safe temperatures

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

USDA food handling

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

RELEASED MATERIAL / SOURCE LINKS

food-017-public-summary.txt

PUBLIC SUMMARY / RECOVERED NOTES

<https://u225x.com/downloads/manifest-records/food-017-public-summary.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/FOOD-017>