

# Summer-sausage stepped smoker schedule

FOOD-018 / REV A / 2026.09.01

A slow stepped-smoking schedule needs a validated formulation and time/temperature process. The recovered schedule is retained only as a correction note, not executable cooking directions.

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

## GOAL

Run the first test described in this guide and record the result for summer-sausage stepped smoker schedule.

## A RECIPE TO MAKE / ADDED TO THIS RECORD

The incomplete stepped smoke schedule is not a validated executable process. Use this measured oven-cooked refrigerated alternative for a new batch; the prior 152°F finish and prolonged low-temperature stages are not carried over.

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   |

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## 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

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## 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.

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## 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.

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## 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>

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## ORIGINAL RECORD / RETAINED NOTES

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### SOURCE STATE

Safety-corrected reference; original stepped process requires validation

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### INGREDIENTS

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

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### METHOD / STEPS

1. Identify the exact cure product, meat formula, log diameter, casing, humidity and intended cold-storage method before selecting a smoking process.
2. Use an authoritative tested sausage procedure that specifies both cure quantity and heating schedule; do not assemble steps from unrelated recipes.
3. Place independent probes in the chamber and representative thick logs and record the full time/temperature history.
4. Until the cured smoker process is verified, use the complete 325°F oven-cooked alternative in FOOD-017 and keep the product refrigerated.

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### THINGS TO WATCH FOR

The old note's 5 tablespoons Tender Quick for 5 lb and a 152°F finish are not republished as approved directions. Morton's published ground-beef sausage example uses 1 1/2 teaspoons per pound and cooks to 160°F; that comparison does not validate simply swapping a cure dose into the old schedule.

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### FIRST TEST / WHAT TO RECORD

The article gives a safe usable alternative and clearly withholds the unvalidated stepped process.

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## RESULT / WHERE THIS STANDS

The article gives a safe usable alternative and clearly withholds the unvalidated stepped process.

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## TROUBLESHOOTING

- The old note's 5 tablespoons Tender Quick for 5 lb and a 152°F finish are not republished as approved directions. Morton's published ground-beef sausage example uses 1 1/2 teaspoons per pound and cooks to 160°F; that comparison does not validate simply swapping a cure dose into the old schedule.

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## SAFETY / LIMITATIONS

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

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## 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  |

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## DEVELOPMENT HISTORY

2026.09.01 / Rev A

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

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## REFERENCE NOTES

Morton ground-meat sausage reference (<https://www.mortonsalt.com/article/meat-curing-herbed-sausage/>),  
USDA safe temperatures  
(<https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation/food-safety-basics/safe-temperature-chart>).

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## HOW-TO SOURCES

Morton ground-meat sausage reference

<https://www.mortonsalt.com/article/meat-curing-herbed-sausage/>

USDA safe temperatures

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

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## RELEASED MATERIAL / SOURCE LINKS

**food-018-public-summary.txt**

PUBLIC SUMMARY / RECOVERED NOTES

<https://u225x.com/downloads/manifest-records/food-018-public-summary.txt>

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## RETURN TO THE LIVING RECORD

**Summer-sausage stepped smoker schedule**

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

<https://u225x.com/record/FOOD-018>