

Oven Sausage

5 pounds hamburger (1/2 lean & 1/2 fatty)

5 teaspoons *Tender Quick*

2 1/2 teaspoons garlic salt

2 1/2 teaspoons coarse ground pepper

2 teaspoons hickory smoke salt

2 1/2 teaspoons mustard seed or dry mustard

Directions

Mix together. Refrigerate overnight.

Next morning - work with hands.

Refrigerate overnight.

Next morning - form into rolls.

Smoke 8 - 10 hours or put in 150° oven (or the coolest temp on your oven above this) for 8 - 10 hours. Turn occasionally.

Remove from oven. Refrigerate till cold. Slice and use as cold cuts. Refrigerate leftovers.