

## Summer Sausage

5 lbs Hamburger

5 Rounded teaspoons Morton Tender Quik Salt

2 teaspoons Hickory Smoked Salt or Liquid Smoke

4 1/2 teaspoons Course pepper or Cayenne Red pepper

3 Tablespoons grd garlic powder

4 1/2 t easpoons Mustard

Mix well - Divide in 1/3's + put in plastic bags and Refrigerate. Remove <sup>2</sup>day + knead <sub>4</sub>

In bag, on the fourth Day from in Ruelle  
& place on beaver p an end lake at  
180° for 8 hrs.