

## 1: Sausage Stuffers | Smoking Meat Forums - The Best Barbecue Discussion Forum On Earth!

*The Sausage and Jerky Handbook by Eldon Cutlip features 30 jerky recipes and step-by-step instructions on how to make fresh and smoked sausage. Includes instructions on how to make delicious sausage and jerky, and information about smokers, smoking, cures, smoke chips, internal temperatures, smoke cooking, nitrites, nitrates, dehydrators, and more.*

Bend Oregon TeamTeke said: This forum is great and I have added much to my knowledge. That being said, I have been making sausage and smoking meats and fish now over 35 years. My equipment has been a mix of mostly odds and ends and some homemade devices. It worked, but not all that well. I was intrigued recently when I saw both a commercial and homemade water powered sausage stuffer on the internet. Being a handy kind of guy I decided to build one. Here is my story. Others have used thick plastic cutting boards and thick sheet plastic but I went another direction using a 3" pvc glue cap. The tube itself is a 4" pvc drain pipe. Mine is 30" long and will hold about 15 of sausage. I chose to turn the cap diameter down I used a wood lathe a little bit but I bet you could use it right out of the box. Two grooves with square bottom corners need to be cut. Again here I used my wood lathe and a faceplate jig to hold the cap concentric. I think you might be able to do this with a table saw also if you were careful and went slow. I purchased the "O" rings off the internet. Cut these two grooves carefully for depth so the "O" rings seal inside the 4". If you cut too deep the piston will not seal and water will pass through. I glued on a 4" pvc threaded adapter. I also then purchased a 4" threaded plug. The plug needs to have a hole drilled into to accept the drainpipe adapter commonly called a desanco fitting. I must be a snug fit so the desanco can be glued in. This is for water in and water out. Just make 4 cuts around its perimeter with an abrasive cut-off blade and this will work for the soft pvc plastic. I purchased a Lem sausage tube for snack sticks and also have other sized in plastic. Close all valves and put your casings unto the stuffer tube. Turn your garden hose on just a little where it is connected at the house. If opened up this thing moved way too fast. Now just crack open the plastic valve on your tube and start filling the casings. Here is a tip This prevents the residual pressure from pushing more meat out the tube. Looks great what did you use for the stuffing tube?

## 2: Dakota Sausage Stuffer Sausage and Jerky Hand Book|DKB

*The Sausage And Jerky Handbook has been helping sausage and jerky makers make sausage and jerky for over a decade, it has basic info and sausage and jerky recipes. Features 64 proven sausage and jerky recipes as well as information about cures, smoking, smokers, smoke cooking, smoke chips, nitrites, nitrates, internal temperatures and more.*

Stuffing Sausages Stuffing Sausages is labor intensive and the type of a stuffer used can make sausage making a pleasure or a difficult to perform chore. There is a distinct difference between stuffing requirements of a commercial meat plant, little butcher shop and a home sausage maker. Meat plants need a machine that will stuff, link and portion sausages in one cycle. Sausages must be of the same length and weight otherwise it would be impossible to estimate costs and run the business. Such machines are very expensive and can stuff thousands of pounds of sausage in one hour. The piston is powered by hydraulic pressure and the machine is controlled with a foot or a knee. Butcher shops do not care much about linking and portioning sausages as the experienced sausage maker can fast link sausages by hand. Drawing on his experience he can estimate the weight of one foot of a particular diameter sausage. In addition the salesperson will weigh each order on a scale. What is important is that the stuffer performs faultlessly and is easy to operate and maintain. Such stuffers can be manually operated or can be hooked up to a motor. Home sausage makers are concerned with the cost of the equipment and end up stuffing sausages with a grinder and the attached stuffing tube. This is a labor consuming operation that requires two persons. Recently, many manually operated piston stuffers lbs. They are inexpensive, reliable and some of them can be motorized. Grinder Stuffer The first known stuffer we know of was a simple funnel where casings were inserted on one end and the meat was pushed with fingers inside its opening. The most popular method employed by home sausage makers is using hand cranked grinders with sausage tube attachments. This arrangement has served us well for centuries, but it is a labor consuming operation normally requiring two persons. Number 10 grinder with stuffing tube. Number 10 grinder accepts different sized tubes. Knife and grinder plate are always removed for stuffing. It is a good idea to insert the spacer, although not absolutely necessary. The knife and plate are removed from the grinder and the auger pushes meat into the stuffing tube. It wobbles quite a bit as it is not held in place by the plate which was removed. The optional spacer will provide support for the auger and the wobbling will stop. The main drawback of this arrangement is that it requires two persons to stuff the casing. One has to insert meat into the mouth of the grinder and rotate the crank carefully not to lose the fingers. Horn Stuffer There is a small lbs. It still requires two people to do the stuffing, though a strong person might be lucky to do it by himself. It is our opinion that a serious hobbyist should invest in a vertical piston stuffer which will make stuffing faster and more enjoyable. The money that is saved by not buying an electrically operated grinder can be reinvested into a purchase of a piston stuffer. By all means if you can afford it, buy all top of the line industrial automated equipment, but keep in mind that a manual grinder is an incredibly efficient device that can be successfully deployed in any production that requires 20 pounds or less of sausage. The cylinder is inserted back into the base and the piston is lowered down. By cranking the handle the gear forces the piston down the cylinder pushing meat in through the stuffing tube. Any air that might be compressed by the piston and delivered into the sausage escapes through the air valve. There is a little built-in air valve into the piston to allow a release of air pressure that normally will be pushed inside of the sausage creating air pockets, On the bottom side of the cylinder we have an opening that accepts different sizes of sausage tubes. One person can easily control the casing and sausage speed with one hand and turn the handle that moves the piston down with the other. Knee operated switch supplies hydraulic pressure to the piston which forces meat up to the stuffing tube. SC Hydraulic piston stuffer. Volumetric portioner for constant sausage weight. Stuffing and linking in progress. Vacuum stuffers offer improved product quality less smear and better particle definition and consistency. Available from Amazon in paperback and eBook format.

## 3: Best Sausage Stuffer Of For Foodies | Sausage Stuffer For Sale

*The author has a cache of proven sausage and jerky recipes gleaned from plus years working first-hand in the meat curing business, as a processor, meat cutter, butcher and a custom sausage maker.*

Click here to see our 1 pick Not only will this save you money, but also counter space of the precious real estate in your kitchen. If you prefer to not grind your meat a local butcher will be able to do it for you, usually for a small fee. The model designs may vary, but they are all capable of this simple task. Some may be stand-alone units , while others come as attachments to existing grinders and mixers. If you own a grinder or mixer, first check if a sausage stuffing attachment is available before purchasing a stand-alone unit. Not only will this save you money, but also counter space of the precious real estate in your kitchen. The grinder will ensure that the meat is ground consistently and thoroughly with a fine or coarse setting. Of course, you can also purchase pre-ground meat, however, you will pay more and the meat will not be as fresh. If you wish to purchase a sausage stuffer that does not include a meat grinder, you must buy ground meat, though this does limit you in your abilities to customize your sausage. When the meat is ground it is pushed through, either manually or by motor, a small opening through a funnel or tube. This will compact the meat and encase it in a thin edible casing to retain the cylindrical shape. Missing Links The type of stuffer you will purchase depends largely on what you already have in your kitchen and your level of expertise. Are you a game hunter? A newbie looking to experience a fun, exciting challenge? Usually the electric models will have the grinder attached. The good news is that if a sausage stuffer is not an option for you, sausages can be stuffed by hand. Also, they can be formed into patties to make hamburgers. However, these options are both time consuming and will lack the quality associated with a good stuffer. They are meant to be pristinely sanitized, and many will consist of removable parts that need to be hand washed for this purpose. When handling uncooked meats, food safety is a huge concern. Overlooking this step could result in foodborne diseases. Warnings heeded, you decide a sausage stuffer is worth the effort. First, the size of the unit should be considered. For mass production sausage stuffing, buy a unit with a large vessel to stuff in a shorter time. Stuffers can be electric or manually operated. Again it largely depends on the volume of sausage you predict you will make. Whenever presented the option, I would suggest the electric model, unless you are in a situation where power is scarce; such as camping. The manual stuffers are usually at a lower price point and they tend to take up less space in general. More advanced and complex models include a variety of funnels or tubes which will determine the ultimate size of the sausage. Thinner sausages will cook faster on the grill, however, large thick sausages are juicier and whet the appetite. Not to mention the presentation associated with a plump sausage cannot be beat. If you are a BBQ griller, or a game hunter and want to present your meat in a positive light, then the sausage stuffer is for you. The sausage will only be as good as the ingredients in contains, so have fun and make it quality and fresh! You will also have to obtain encasing papers for your meat, which are not readily available everywhere. They will be made of salted pork intestines, but vegetarian options will include a synthetic casing made of cabbage leaves. A Brief History of the Sausage Stuffer The emergence of sausage making is pre-empted by the discovery of salt as a natural preservative. The procedure of stuffing sausages has not changed much since the dates of antiquity, however, the stigma of sausage making has; quality sausages are now seen as the benchmark of gourmet meats. Sausages can be either cured or fresh. The reason being to instill flavor and reduce the risk of foodborne diseases such as botulism. Fresh sausage, on the other hand, is simply ground sausage that includes spices. The most common are salt, sugar, and vegetables like garlic and pepper. A fresh sausage may or may not be smoked. Creating excellent sausages at home can be achieved, however, technical knowledge is needed and for your first attempt it may behoove you to purchase certified pork for sausage making. Luckily, most sausage stuffers are a small investment. Have fun and throw one on the grill for me!

## 4: The Art and Practice of Sausage Making â€” Publications

*Online shopping from a great selection at Dakotah Sausage Stuffer Store. From The Community. Amazon Try Prime Dakotah Sausage Stuffer Sausage And Jerky Handbook.*

## 5: Dakota Sausage Stuffer Jerky Making Kit & Adapter|DKJ

*The Jerky/Snack Stick Adapter (DKJ) converts the Dakotah Sausage Stuffer into a super jerky, snack stick, and skinless sausage maker. Uses the same water-powered system to push seasoned ground meat through the extruder head with jerky insert in place to form two near-perfect strips of jerky which are carried down the slider ramp by waxed.*

## 6: Home Processor | Gohmann Supply, LLC. | St. Cloud, MN

*A sausage stuffer, on the other hand, doesn't effect the consistency in the least bit, because it moves the meat through an open cylinder effortlessly, with only minimal air pockets. If you want to make sausage at home, a Dakotah Sausage Stuffer is a must-have tool.*

## 7: Stuffing sausages is labor intensive

*Find great deals on eBay for dakotah sausage stuffer. Shop with confidence.*

## 8: Dakotah Sausage Stuffer. Learn How To Stuff Sausage At Home.

*Feed your meat through a sausage stuffer and fill your sausage casings. Close your casings using twine or hog rings. For smoked sausage, smoke in a meat smoker or cook in your oven to 160°F.*

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