

## Snack Sticks

(Slim Jims<sup>®</sup> is a copyright of ConAgra Foods)

U.S.	Ingredient	Metric	Percent
2 lb.	Beef, lean	910.0 g	33.70
2 lb.	Beef trim (50%)	910.0 g	33.70
1 lb.	Pork trim (50%)	455.0 g	16.85
1 cup	Dry milk powder	70.0 g	2.59
2 Tbs.	Salt	44.0 g	1.63
1 Tbs.	Sugar	13.0 g	0.48
2 Tbs.	Paprika	12.5 g	0.46
2½ tsp.	Phosphates	10.0 g	0.37
1 tsp.	Cure # 1	6.0 g	0.22
1 tsp.	Sodium erythorbate	4.5 g	0.17
2 tsp.	Pepper, black	4.2 g	0.16
1 tsp.	Garlic powder	3.0 g	0.11
1 tsp.	Marjoram, ground	3.0 g	0.11
1 tsp.	Nutmeg, ground	2.0 g	0.07
1 tsp.	Ginger, ground	1.8 g	0.07
½ tsp.	Cayenne	1.0 g	0.04
1 cup	Water	250.0 ml.	9.26
	22mm collagen casings		
<b>6 lb.</b>	<b>← Totals →</b>	<b>2.7 Kg</b>	<b>100%</b>

Ready to Smoke - Smoked



### Method:

- Place the salt, cure and phosphates into a spice mill and pulverize to a fine powder.
- Cube and partially freeze the meats and grind through a medium (10mm or 3/8") disk, then regrind through a fine (4.5mm or 3/16") disk.
- Add the meats and the salt mixture to the mixer and mix for about 3 minutes until the paste is very sticky.
- Add the remaining dry ingredients to the spice mill and also pulverize them to a fine powder.
- Mix the spices with the ice water, blend and add to the meat paste; mix for 5 minutes, scraping down any spices that stick to the wall of the mixer.
- Stuff into 22mm collagen casings and hang to dry at room temperature
- Preheat the smoker at 130°F (54°C).
- Arrange the snack sticks so that they don't touch each other, leave for about 1 hour.
- Raise the temperature of smoker to 145°F (63°C) and apply a heavy smoke for 3 hours.
- Raise the temperature to 160°F (71°C) and continue smoking for 1 more hour.
- Increase the temperature to 180°F (82°C) and continue smoking until the internal temperature of the snack sticks reaches 160°F (71°C).
- Cut snack sticks into 8 inch (20 cm) lengths and set out to dry until they snap went bent.



Ready to Eat

Recipe by: Len Poli

March, 2005-Sonoma, CA