

### How to use Collagen Middles:

- a. Soak casings in warm salted water (1/2 c. non iodized, salt/1 qt. water) for 3-5 minutes, remove from water and stuff.
- b. In smoker, with damper open, dry cook sausage at 140-145 degrees for the first 30-45 minutes. This process will make the casing adhere to the sausage and toughen the casing for the higher temperature.
- c. Raise the temperature in the smoker to 170-180 degrees, close damper halfway, add soaked sawdust/chips, cook at 30% humidity for 2 hours.
- d. Close the damper, raise the temperature in the smoker to 180-200 degrees with a pan of water on the burner (60% humidity) and cook until the internal temperature of the sausage reaches 165 degrees.
- e. Shower or bath sausage in cold water for 20 minutes for a full, tight, non-wrinkled casing.