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HOLLY'S HOMESTEAD – MEAT PROCESSING & BUTCHERY

# Making Sausages & Small Goods

Turn trim and offcuts into sausages, salami, and more

**DIFFICULTY** Moderate  
**TYPE** Seasonal batch technique  
**TIME** 2–4 hours per batch



**DIFFICULTY**  
Moderate



**TIME**  
2–4 hrs/batch



**COST**  
Moderate (equipment)



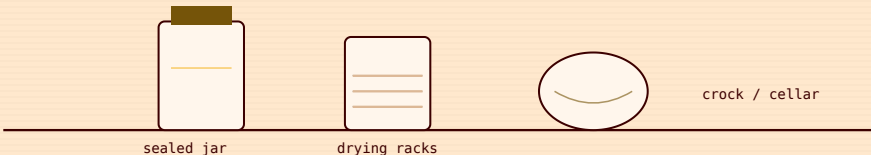
**BEST SEASON**  
Cooler months preferred for fermented types



**FREQUENCY**  
Several batches per season

## 01 Grind, season, stuff, rest

Fresh sausages are relatively quick — grind, season, stuff, and cook or freeze — while fermented products like salami involve a much longer, more carefully controlled curing and drying process.



## 02 What you'll need

- A meat grinder and sausage stuffer (combined units are common)
- Casings (natural or synthetic) appropriate to the product
- A tested recipe with correct seasoning and, for fermented products, correct starter culture and curing salt
- Controlled temperature/humidity space for fermented or dried products

## 04 Troubleshooting

- **Casings bursting while stuffing** — overfilled or air pockets; fill at a moderate, even pace and prick out visible air pockets.
- **Sausage texture too dense or rubbery** — often overworked meat during mixing; mix just enough for even seasoning distribution, no more.
- **Fermented products not developing correctly** — salami-style products need careful temperature and humidity control and a proper starter culture; more advanced than fresh sausages.
- **Uneven seasoning** — mix thoroughly and consider a small test patty, cooked and tasted, before stuffing the full batch.

## 03 Method

1. Select and prepare meat and fat in the correct ratio for the sausage or small goods type.
2. Grind to the appropriate coarseness for the product.
3. Season according to a tested recipe, mixing thoroughly for even distribution.
4. Stuff into casings (natural or synthetic) at a consistent, moderate fill to avoid bursting.
5. Cook, freeze, or begin the appropriate curing/fermenting/drying process depending on the product.

## 05 Timing & maintenance

|                  |                                                                                                                                            |
|------------------|--------------------------------------------------------------------------------------------------------------------------------------------|
| BEST TIME        | Fresh sausages any time; fermented, air-dried products in cooler months with more stable conditions.                                       |
| DURATION         | Fresh sausages: a few hours. Fermented salami-style products: weeks to months.                                                             |
| MAINTENANCE      | Fresh: none beyond correct storage. Fermented: regular monitoring of temperature, humidity, and mould development during the process.      |
| SIGNS OF SUCCESS | Fresh: good texture and flavour on a test cook. Fermented: correct weight loss, firmness, and characteristic aroma over the drying period. |

## 06 Tips & variations

PAIRS WELL WITH

Butchering Pork

Curing & Smoking Meat

COMMON MISTAKES

Overworking the meat mixture, resulting in a dense, rubbery texture

Attempting fermented salami-style products without proper temperature/humidity control and starter culture

PRO TIP

Start with fresh sausages before attempting fermented, air-dried products — the learning curve and food safety margin are both considerably more forgiving.