



INSTRUCTIONS

For Using Our

FIBROUS CASINGS



1. **CASING PREP:** Soak fibrous casings in warm water 30 minutes or more prior to stuffing.



2. **STUFFING:** Stuff casings moderately tight. Twist the tail of the casing to remove voids in the meat mixture, poke any remaining air pockets with a pin, hold and close with twist tie.



3. **USE:** Peel casing away from meat prior to slicing and consuming.

4. **STORAGE:** Unused casings that have been soaked in water can be simply dried and stored. Resoak again when needed.

