



# INSTRUCTIONS

*For Making Homemade*

## FRESH GROUND SAUSAGE

### Pre-Prep Procedures:

Assemble meat, spices, thermometers, aprons and assure cutting boards and knives are clean and sanitized. Use non-reactive containers, such as stainless steel or non-metallic tubs or bowls.



**1.** Weigh meat portions required for batch and chunk up for grinding. Keep the meat very cold for processing (34° F. to 36° F.).



**2.** Grind all meat through coarse or 3/16" grind plate.



**3.** Portion out spice and water into separate containers. See recipe chart below.



**4.** Add spice and water uniformly over meat.



**5.** Mix loosely to distribute spice through the meat. Do not over mix.



**6.** Seasoned meat can be ground a second time through a 3/16" plate. Re-grinding is not necessary for traditional country sausage.

**7.** Fresh sausage can be packaged in bulk or in pre-formed patties and refrigerated for up to 5 days, or frozen for long term storage. Simply wrap, identify and date.

For a juicier, moister result, fresh sausage can also be stuffed into sheep casings or 21mm collagen casings and linked for breakfast sausage; or stuffed into 32mm or 38mm collagen casings or 32mm hog casings and also linked. All of these casings are available in stores or online at [www.hicountry.com](http://www.hicountry.com)

### TIPS & TRICKS



A quick and easy method of storing bulk sausage is with the use of burger bags (available in stores or online at [www.hicountry.com](http://www.hicountry.com)).



A simple way to make patties for frying is to take the sausage previously stored and frozen in burger bags, defrost until a knife can slice through, and slice to desired thickness.

**Choice of meats for Wild Game sausage:**

Well-trimmed wild game can be close to 98% lean. Increasing fat content with your wild game will result in a product closer to store bought sausage. It is not uncommon to have up to 40% fat in these types of sausages. Pork shoulder (Boston Butt) works well for combining with wild game or as a meat to grind straight for pork sausage. Fat enhances the flavor of all sausage.

Total lbs. of meat	Lbs. of Lean Beef or Wild Game	Lbs. of 50/50 * Pork or Beef Trim	Amount of Seasoning	Amount of Seasoning (Chorizo Only)	Amount of Water
30 lbs.	18 lbs.	12 lbs.	All (12.8 oz.)	All (12.8 oz.)	3 Cups
15 lbs.	9 lbs.	6 lbs.	1 Cup	1-1/8 Cup	1-1/2 Cups
10 lbs.	6 lbs.	4 lbs.	2/3 Cup	3/4 Cup	1 Cup
5 lbs.	3 lbs.	2 lbs.	4-1/2 Tbsp.	6-3/4 Tbsp.	1/2 Cup
1 lb.	2/3 lb.	1/3 lb.	1 Tbsp.	1-1/3 Tbsp.	1-1/2 Tbsp.

The spice usage rates above are guidelines only. Using more or less is a matter of personal preference. Meat blend is based on an approximate 20% fat content. \* 50/50 Trim = 50% Fat and 50% Lean Meat.

