



# INSTRUCTIONS

*for Using Our*

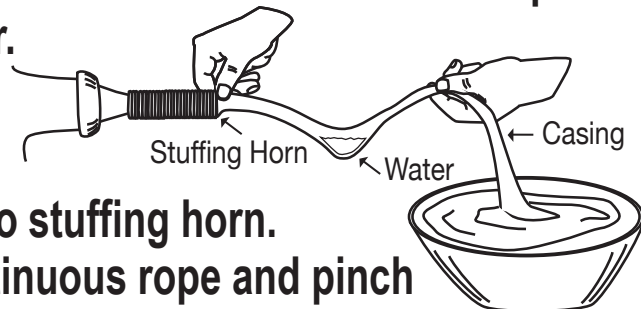
# HOG CASINGS

Hog Casings are naturally pungent in odor and is NOT a sign of spoilage.

## **Casing Preparation:**

1. **PREP:** Slush casings in warm water to separate casings and remove salt. Soak casings overnight in fresh cool water (or 90 minutes in warm water). Prior to use, flush inside of casings under a faucet with warm water and put into a bowl of fresh water.

2. **STUFFING:** Open end of casing and scoop water into casing and slide onto stuffing horn.



Stuff sausage into a continuous rope and pinch every 5 to 6 inches and twist 3 to 5 times in one direction to form a link, followed by twisting in the opposite direction and repeat.

3. **UNUSED CASINGS:** Store in salt brine or add generous amount of salt to unused casings in original resealable pouch. Refrigerate unused casings. Do Not Freeze.

Important food safety precautions are found at [www.foodsafety.gov](http://www.foodsafety.gov): FAQ sections on sausage. Refer to [www.hicountry.com](http://www.hicountry.com) and follow the links to other tips on processing, cooking, recipes, etc.

See also our many sausage making kits available online or in retail stores.

