



INSTRUCTIONS

For Making Homemade

COUNTRY 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. Regrinding 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

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).



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 Water
35 lbs.	21 lbs.	14 lbs.	All (15.36 oz.)	3-1/2 Cups
15 lbs.	9 lbs.	6 lbs.	1 Cup	1-1/2 Cups
10 lbs.	6 lbs.	4 lbs.	2/3 Cup	1 Cup
5 lbs.	3 lbs.	2 lbs.	4-1/2 Tbsp.	1/2 Cup
1 lb.	2/3 lb.	1/3 lb.	1 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.