

FRESH SAUSAGE

- Meat Block:** 25 lbs of 70/30 Beef Trim or 25 lbs of Untrimmed Pork Butts or 18 lbs Venison and 7 lbs Pork Fat
- Additives:** 1-bag Excalibur Fresh Sausage Seasoning
2 lbs Ice Cold Water
- Process:** Grind all meat and fat through 3/16" grinder plate. Repeat for a second grind.
- Mix:** Mix seasoning with meat and 2 lbs of ice cold water for 3 minutes.
- Stuff:** Stuff into 30mm Fresh Collagen Sausage Casings, Natural Hog Casings, or 1 lb Meat Bags.
- Cooking Instructions:** Always cook all meat products to a minimum internal temp of 160°F.