

TOOLS

- Meat Grinder with a Coarse (10mm) and Fine (4.5mm) Grind Plate
- Sausage Stuffer with Stuffing Horn (Max Horn Diameter 7/16" or 11mm)
- 2 Large Mixing Bowls
- Cutting Board
- Sharp Knife

INGREDIENTS

- 25 lbs of Meat Trimmings (Classic breakfast links are made of ground pork butt)
- 1 Apple Cinnamon Breakfast Links DIY Bundle
 - 1 Pack of Maple Seasoning (2.15lb)
 - 1 Pack of 21mm Breakfast Links clear edible collagen casings
 - 1 Pack of Dried Diced Apples (2.5lb)

INSTRUCTIONS

1. In a large mixing bowl, mix meat (and pork fat if needed) with Maple Seasoning.
2. Once combined, feed the seasoned meat through the meat grinder using the coarse grind plate (10mm), then again using the fine grind plate(4.5mm).
3. Mix Dried Diced Apples into ground mixture.
4. **If you wish to make links, continue. Otherwise, mixture can be frozen in bulk or formed into patties.**
5. Load the sausage stuffer with the mixture. As you do, try to avoid air pockets as they will result in air pockets in your finished links.
6. Transfer the casings onto the stuffing horn. Leave 2 inches of casing off the end of the horn so meat doesn't overflow when you start stuffing.
7. Slowly stuff the casings with the meat mixture. Stop stuffing a few inches before running out of casings so the meat doesn't overflow the casings at the end.
8. Twist and cut breakfast links into desired lengths.
9. Freeze any links that won't be consumed within a couple days to keep final products fresh tasting. Enjoy!



Apple Cinnamon Breakfast Links

Making your own Bearded Butchers Apple Cinnamon Breakfast Links has never been easier! Follow these simple steps and, when paired with your favorite protein and a hot griddle, you will have a delicious product that will solidify your title as The Breakfast Tastemaster!

Notes

- If you don't have a sausage stuffer, mixture can be formed into patties or frozen in bulk.
- If you are using lean meat like venison, we recommend adding in about 10% of pork fat. Or 1 lb of pork fat for every 10 lb of venison.
- If needed, add cold water to the mixture before loading into the stuffer to make the stuffing process easier.
- Heat sausage links to an internal temperature of 160°F before consuming.



To see the video of us making breakfast links, scan this code:

