

## TOOLS

- Meat Grinder with #22 (4.5mm) Plate
- Sausage Stuffer with Stuffing Horn (Only needed if making sausages)
- Large Mixing Bowl
- Cutting Board
- Sharp Knife

## INGREDIENTS

- 25 lbs of Meat Trimmings (a classic brat is made from ground pork butt)
- 1 BB Apple Cinnamon Sausage Kit
  - 1 Pack of BB Maple Seasoning
  - 1 Pack of Dried Diced Apples
  - 1 Pack of 32mm Collagen Casing OR 1 Pack of 21 mm Collagen Casing
  - \*Optional\* High Temp Cheddar Cheese

## INSTRUCTIONS

1. In a large mixing bowl, mix meat (and pork fat if needed) with BB Maple seasoning.
2. Once combined, feed the seasoned meat through the meat grinder using the #22 (4.5mm) plate.
3. In the mixing bowl, mix the dried, diced apples and the optional high temp diced cheddar cheese in with the ground meat.
4. **If you wish to make sausages, continue. Otherwise, mixture can be frozen as is 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 sausages.
6. Transfer the casings onto the stuffing horn. Slowly crank the stuffer until the mixture fills the stuffing horn, then tie off the end of the casings.
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. Cut sausages into links with lengths of your choosing.
9. Vacuum seal and freeze any product that won't be consumed within a couple days.



# Apple Cinnamon Sausage

Making your own Bearded Butcher Apple Cinnamon Sausage has never been easier! Follow these simple steps and, when paired with your favorite protein and a hot grill, you will have a delicious product that will wow your taste buds and keep you coming back for more.

## 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 water to the mixture to help in the stuffing process.
- Grill or heat sausages to an internal temperature of 160 degrees Fahrenheit.



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

