

TOOLS

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

INGREDIENTS

- 25 lbs of Meat Trimmings
- 1 BB Beer Bratwurst DIY Bundle
 - 1 pack Bearded Butcher Beer Bratwurst Seasoning for 25 lbs
 - 1 pack of Bratwurst size 32mm Collagen Casing (2 strands) for 25 lbs
- *Optional*: 12oz of your favorite beer.

INSTRUCTIONS

1. In a large mixing bowl, mix meat (and pork fat if needed) with BB Beer Bratwurst seasoning.
2. Once combined, feed the seasoned meat through the meat grinder using the #22 (4.5mm) plate.
3. If desired, add about 11oz of your favorite beer to the ground mixture. If adding cheese, add into mixture at this point. Combine thoroughly.
4. 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 bratwurst.
5. 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.
6. 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.
7. Cut sausage into 5" pieces which should result in 4 sausages weighing approximately 1 lb total.
8. Vacuum seal and freeze any product that won't be consumed within a couple days.



Bearded Butchers Beer Bratwursts



100 Bratwursts



60 minutes

Whip up some tasty Beer Brats right in your own kitchen with this Bearded Butcher DIY Bundle. We've got the casings and seasoning covered, all you need to add is your favorite meat. Follow our easy instructions and you'll be enjoying delicious homemade Beer Bratwursts in no time!

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 or more beer to the mixture to help in the stuffing process.
- Smoke, Grill or heat sausages to an internal temperature of 160 degrees Fahrenheit.