TOOLS

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

INGREDIENTS

- 25 lbs of Meat Trimmings (a classic brat is made from ground pork butt)
- 1 BB Chipotle Bratwurst Kit
  - 1 Pack BB Chipotle Seasoning
  - 1 Pack 32mm Collagen Casing
  - 1 Pack High Temp Cheddar Cheese

INSTRUCTIONS

1. In a large mixing bowl, mix meat (and pork fat if needed) with Bearded Butcher Chipotle seasoning.
2. Once combined, feed the seasoned meat through the meat grinder using the #22 (4.5mm) plate.
3. In a mixing bowl, combine the cheddar cheese with the ground meat.
4. **If you wish to make brats, 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 bratwurst.
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. Cut bratwurst into 5" pieces which should result in 4 brats weighing a total of 1 lb.

Chipotle Bratwurst

🍴 100 Brats   🕐 60 minutes

Making your own Bearded Butcher Chipotle Bratwurst 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 be the talk of the next neighborhood barbeque...assuming that you'll share of course:)

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 to help in the stuffing process.
- Grill or heat brats to an internal temperature of 160 degrees Fahrenheit.