

FRESH KIELBASA SAUSAGE



HOMEMADE SAUSAGE IS GREAT BECAUSE YOU KNOW EXACTLY WHAT GOES INTO IT - ESPECIALLY IF YOU ARE USING A BEARDED BUTCHER DIY KIT WITH CLEAN INGREDIENTS!

THIS EASY-TO-FOLLOW RECIPE WILL TAKE 25 POUNDS OF YOUR FAVORITE PROTEIN TO THE NEXT LEVEL.

CATCH US MAKING SAUSAGES BY SCANNING THIS CODE AND YOU'LL BE EATING YOUR VERY OWN MOUTH WATERING LINKS IN NO TIME!



TOOLS

- MEAT GRINDER WITH #22 (4.5 MM) PLATE
- SAUSAGE STUFFER
- STUFFING HORN (19MM OR 3/4" MAX)
- BEARDED BUTCHER MEAT LUG
- CUTTING BOARD
- SHARP KNIFE

INGREDIENTS

- 25 LBS. MEAT TRIMMINGS
- ONE BEARDED BUTCHER DIY
FRESH KIELBASA SAUSAGE KIT

INSTRUCTIONS

1. IN YOUR BEARDED BUTCHER MEAT LUG, COMBINE MEAT, AND OPTIONALLY, ADDITIONAL FAT, WITH PACK OF BEARDED BUTCHER KIELBASA SEASONING. (IF YOU ARE USING LEAN MEAT SUCH AS VENISON, IT IS RECOMMENDED TO ADD 1 LB. OF PORK FAT FOR EVERY 10 LBS. OF VENISON)

2. SINGLE GRIND THE SEASONED MIXTURE THROUGH A MEAT GRINDER USING A #22 (4.5MM) PLATE.

3. IF MIXTURE IS TOO STIFF, ADD COLD WATER, AS NEEDED TO MAKE IT MORE PLIABLE. THIS WILL ENSURE SMOOTH EXTRUSION WHEN MAKING SAUSAGES.

IF YOU ARE MAKING SAUSAGE LINKS, CONTINUE ON TO THE FOLLOWING STEPS, OTHERWISE, MIXTURE CAN BE PACKAGED IN BULK OR FORMED INTO PATTIES AND COOKED & ENJOYED, OR FROZEN FOR FUTURE USE.

4. ATTACH 32MM COLLAGEN CASING TO STUFFING HORN.

5. LOAD STUFFER WITH MIXTURE AVOIDING AIR POCKETS. MAINTAINING EVEN PRESSURE, BEGIN STUFFING THE CASING.

6. ONCE DESIRED SAUSAGE LENGTH IS REACHED, TWIST/CRIMP CASING TO CREATE A LINK. ALTERNATIVELY, COMPLETELY FILL CASING TO CREATE A COIL, AND DIVIDE COIL INTO DESIRED LENGTHS. USE SCISSORS OR LINK CUTTER TO CUT FILLED CASINGS AT TWIST/CRIMP POINTS.

7. COOK SAUSAGE TO AN INTERNAL TEMPERATURE DEEMED SAFE FOR YOUR PROTEIN OF CHOICE. VACUUM SEAL AND FREEZE ANY PRODUCT THAT WON'T BE CONSUMED WITHIN A COUPLE OF DAYS.

