<u>tools</u>

- 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 (a classic Italian sausage is made from ground pork)
- 1 BB Hot Italian Sausage DIY Bundle
 - 1 pack Bearded Butcher Hot Italian Seasoning for 25 lbs
 - 1 pack of Bratwurst size 32mm
 Collagen Casing (2 strands) for 25 lbs

INSTRUCTIONS

- In a large mixing bowl, mix meat (and pork fat if needed) with BB Hot Italian seasoning.
- 2. Once combined, feed the seasoned meat through the meat grinder using the #22 (4.5mm) plate.
- **3.** If adding cheese, combine thoroughly with the ground mixture at this point.
- 4. If you wish to make sausages, continue. Otherwise, mixture can be frozen as is or formed into patties.
- 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. 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.
- Cut sausage into 5" pieces which should result in 4 sausages weighing approximately 1 lb total.
- **9.** Vacuum seal and freeze any product that won't be consumed within a couple days.



Bearded Butchers Hot Italian Sausage

100 Sausages

60 minutes

Whip up some tasty Hot Italian Sausages 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 Italian Sausages 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 to the mixture to help in the stuffing process.
- Smoke, Grill or heat sausages to an internal temperature of 160 degrees Fahrenheit.



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

