

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 Maple Bourbon Peach Brat Kit
 - 1 pack of Bearded Butcher Maple Seasoning (2.15 lbs)
 - 1 Pack of Dried Diced Peaches (2.5 lbs)
 - 1 Pack of 32mm Collagen Casing
 - 1 Pack of Bourbon Flavor Powder (2.5 oz)

INSTRUCTIONS

1. In a large mixing bowl, mix meat (and pork fat if needed) with BB Maple Seasoning and Bourbon Flavor powder.
2. Once combined, feed the seasoned meat through the meat grinder using the #22 (4.5mm) plate.
3. Add the diced dried peach bits and mix with meat in large mixing bowl.
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. 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 when brats are twisted.
8. Pinch and cut bratwurst into 5" pieces which should result in 4 brats weighing a total of 1 lb.
9. Vacuum seal and freeze any product that won't be consumed within a couple days for best results.



Maple Bourbon Peach Bratwurst



100 Brats



60 minutes

Making your own Bearded Butcher Maple Bourbon Peach 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 water to the mixture to help in the stuffing process.
- Grill or heat brats to an internal temperature of 160 degrees Fahrenheit.



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

