



**BRATWURST # 25  
(FOR 25 LB OF SAUSAGE)  
FRESH**

BRATWURST IS MADE WITH HIGH QUALITY MEAT CUTS SO THAT THE TRIMMINGS ARE IN GOOD MICROBIOLOGICAL AND CHEMICAL CONDITION. TYPICAL BRATWURST IS MADE FROM VEAL AND PORK. HOWEVER, AN ALL-PORK BRATWURST IS COMMON.

**SUGGESTED MEATS INCLUDE:**

#1	BONELESS VEAL	5.0 LB	#2	PORK TRIMMINGS	12.5 LB
	PORK SHOULDER	12.5 LB		PORK SHOULDER	12.5 LB
	PORK TRIMMINGS	7.5 LB			

**PROCESSING**

1. GRIND THE MEAT THROUGH A BREAKER PLATE (CHILI PLATE)
2. ADD ZACH'S BRATWURST SEASONING TO THE MEAT MIXTURE AND MIX TOGETHER FOR 5 TO 10 MINUTES.

OPTIONAL: FOR AUTHENTIC BRATWURST ADD 3 PINTS OF MILK AND 3 WHOLE EGGS AND MIX WELL INTO THE MEAT.

3. REGRIND THE MEAT THROUGH A 3/8" PLATE AND STUFF INTO AN APPROPRIATE CASING.
4. ALLOW SAUSAGES TO CHILL COMPLETELY BEFORE SELLING OR STORING.

BRATWURST CAN BE GRILLED OR PAN-FRIED BEFORE SERVING.