



MAKING FRESH SAUSAGE

A RECOMMENDED PROCEDURE FOR FRESH SAUSAGE

1. GRIND THE LEAN MEAT SEPARATE FROM THE FAT. MEAT SHOULD BE VERY COLD.
2. ADD THE SEASONING TO THE LEAN PORTION AND MIX FOR 5 MINUTES TO EXTRACT THE PROTEIN.
3. THEN ADD THE FAT AND TRIMMINGS AND MIX ADDITIONAL 5 MINUTES.
4. GRIND THIS MEAT MIXTURE AS DESIRED.
5. IF STUFFING INTO A CASING (SUCH AS AN ITALIAN SAUSAGE), CHILL THE MIXTURE FOR 2 HOURS BEFORE STUFFING. THIS WILL PREVENT FAT SMEAR.

APPROPRIATE SAUSAGE SEASONINGS FOR FRESH SAUSAGE INCLUDE:

CAJUN SAUSAGE SEASONING
GREEN ONION SAUSAGE SEASONING
HONEY PAN SAUSAGE SEASONING
OLD FASHION PORK SAUSAGE SEASONING (SAGE)
PORK SAUSAGE SEASONING #2 (NO SAGE)
GARLIC SAUSAGE SEASONING (BOHEMIAN STYLE)