

SPICES, SEASONING  
CUSTOM FORMULATIONS

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**GERMAN SAUSAGE  
(FOR 25 LB OF SAUSAGE)**

**SUGGESTED MEATS INCLUDE:**

**#1**  
FRESH BEEF TRIMMINGS 12.50 LB  
FRESH PORK TRIMMINGS 12.50 LB

**PROCESSING**

1. GRIND THE MEAT THROUGH A BREAKER PLATE (1/8-INCH PLATE).
2. ADD ZACH'S GERMAN SEASONING TO THE MEAT MIXTURE AND MIX TOGETHER FOR 4 MINUTES.
3. REGRIND THE MEAT MIXTURE THROUGH A SAUSAGE PLATE AND STUFF INTO AN APPROPRIATE CASING.
4. KEEP THE MEAT AS COLD AS POSSIBLE TO MAINTAIN THE FRESHNESS.

FINISHED SAUSAGE CAN BE GRILLED, BAKED, OR BROWNE IN A SKILLET.