



**JALAPENO SAUSAGE
(FOR 25 LB OF SAUSAGE)
FRESH OR SMOKED**

SUGGESTED MEATS INCLUDE:

#1	PORK BUTTS	17.5 LB	#2	PORK TRIMMINGS	17.5 LB
	PORK TRIMMINGS	7.5 LB		3-WAY BONELESS CHUCK	7.5 LB

PROCESSING FRESH SAUSAGE

1. GRIND THE LEAN MEAT THROUGH A BREAKER PLATE (CHILI PLATE)
2. ADD ZACH'S JALAPENO SAUSAGE SEASONING TO THE MEAT MIXTURE AND MIX TOGETHER FOR 5 MINUTES.
3. REGRIND THE MEAT THROUGH A 3/8" PLATE.
4. ADD CANNED JALAPENO PIECES (DRAIN OFF JUICE) TO THE MEAT MIXTURE AND MIX COMPLETELY.
5. STUFF INTO AN APPROPRIATE CASING.
6. ALLOW SAUSAGE TO CHILL COMPLETELY BEFORE PACKAGING.

PROCESSING SMOKED SAUSAGE

SEE ZACH'S INSTRUCTION SHEET FOR " MAKING SMOKED SAUSAGE."

NOTE: CHEESE PIECES CAN BE ADDED WITH THE JALAPENOS IF DESIRED. USE ONLY CHEESE THAT DOESN'T MELT EASILY, SUCH AS CHEDDAR, OR HIGH TEMPERATURE CHEESE AVAILABLE FROM SOME MEAT COMPANIES.