

SPICES, SEASONING  
CUSTOM FORMULATIONS

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**POLISH STYLE SAUSAGE  
(FOR 25 LB OF SAUSAGE)**

**SUGGESTED MEATS INCLUDE:**

<b>#1</b>		<b>#2</b>	
<b>FRESH BEEF TRIMMINGS</b>	<b>10.00 LB</b>	<b>BEEF TRIMMINGS (80% LEAN, 20% FAT)</b>	<b>25 LB</b>
<b>FRESH PORK TRIMMINGS</b>	<b>6.25 LB</b>		
<b>PORK SHOULDER BUTTS</b>	<b>8.75 LB</b>		

**PROCESSING**

- 1. GRIND THE MEAT THROUGH A BREAKER PLATE (1/8-INCH PLATE).**
- 2. ADD ZACH'S POLISH SEASONING TO THE MEAT MIXTURE AND MIX TOGETHER FOR 5 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.**