## Regular Bratwurst, Apple, Jalapeno, Philly, & Swiss - 25# Batch

\*10 batch sizes use mixing directions on package and procedures below.

(25# all pork) or (15 lbs. pork and 10 lbs. beef)) or (12 ½ lbs. pork and 12 ½ lbs. beef) or (15# wild game & 10# pork) 2 cups water Curley's Bratwurst Premixed Seasoning

## **Procedures:**

- \*Grind all meat once through 3/16<sup>th</sup> plate. For more finer texture grind twice.
- \*Place ground meat in meat lugs, pans or meat mixer, sprinkle on 1/2 of seasoning, and water.
- \*Mix thoroughly with hands or meat mixer 5 minutes. Add rest of seasoning, and water. Mix thoroughly 5 minutes. As you mix the meat it will get tacky (sticky). Mixing of meat is the most important part of sausage making.
- \*Pack meat into stuffer very tightly to exclude all air pockets.
- \* Stuff into natural hog casings, collagen casings or form into patties.

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