

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

(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 twice through 3/16<sup>th</sup> plate. For more coarse texture only grind once.
- \*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 5-8 minutes. Add rest of seasoning, and water. Mix thoroughly 5-10 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 or collagen casings.

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