

Curley's Sausage Kitchen, curley@curleyssausagekitchen.com, 319-635-2236

Curley's Recipe for Fresh Sausages

Amish, Maple, Hot or Mild Italian, Pork, Southern, or Porketta - 25# Batch

1 bag of Curley's Premix Seasoning above, (do not add water).

Can be mixed with all pork (25# pork trim), or use with venison/pork mixture (15# venison and 10# pork) or (18# venison and 7# pork).

Procedure:

- Grind meat once through 3/16 plate once and place meat in mixing pan, or meat mixer.
- Add seasoning and mix for 10 minutes, or until meat is very sticky.
- Use it in bulk form for your favorite dish.
- Stuff into hog casings or collagen casings for great tasting links.
- Form into patties for a quick breakfast or sandwich.
- Package to desired size and freeze.

**Seasoning Storage: To keep seasonings fresh and prevent caking, store in refrigerator or freezer.

Curley's Sausage Kitchen, curley@curleyssausagekitchen.com, 319-635-2236

Curley's Recipe for Fresh Sausages

Amish, Maple, Hot or Mild Italian, Pork, Southern, or Porketta - 25# Batch

1 bag of Curley's Premix Seasoning above, (do not add water).

Can be mixed with all pork (25# pork trim), or use with venison/pork mixture (15# venison and 10# pork) or (18# venison and 7# pork).

Procedure:

- Grind meat once through 3/16 plate once and place meat in mixing pan, or meat mixer.
- Add seasoning and mix for 10 minutes, or until meat is very sticky.
- Use it in bulk form for your favorite dish.
- Stuff into hog casings or collagen casings for great tasting links.
- Form into patties for a quick breakfast or sandwich.
- Package to desired size and freeze.

**Seasoning Storage: To keep seasonings fresh and prevent caking, store in refrigerator or freezer.