Curley's Sausage Kitchen, <u>curley@curleyssausagekitchen.com</u>, 319-635-2236

Curley's Recipe for Fresh Sausages

Country, Hot or Mild Italian, Maple, Pork, Porketta Supreme Pizza or Southern - 25# Batch

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

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 5-10 minutes, or until meat is very sticky.
- Use it in bulk form for your favorite dish.
- Stuff into hog, sheep or collagen casings for great tasting links.
- Form into patties for a quick breakfast or sandwich.
- Package to desired size and freeze.

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