

Pineapple Bratwurst - 25# Batch

*For 10# batch use directions on package label and procedures below.

(25# all pork) or (15# pork and 10# beef) or (12 ½# pork and 12# beef) or (15# wild game & 10# pork)

2 cups water and Curley's Pineapple Bratwurst Premixed Seasoning

Procedures:

- *Grind all meat once through 3/16th plate. For more fine texture only 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 or collagen casings.

Optional:

- Use up to 2 lbs. of dehydrated Pineapple for 25 lb.
- Or add 2-4 cups crushed canned Pineapple for 25 lbs.
- Substitute Pineapple juice for the water.

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