



INSTRUCTIONS

For Making Homemade

GOOSE & DUCK FRESH SAUSAGE

Pre-Prep Procedures:

Assemble meat, spices, thermometers, aprons and assure cutting boards and knives are clean and sanitized. Use non-reactive containers, such as stainless steel or non-metallic tubs or bowls.



1. Weigh meat portions required for batch and chunk up for grinding. Keep the meat very cold for processing (34° F. to 36° F.).



2. Grind all meat through coarse or 3/16" grind plate.



3. Portion out spice and water into separate containers. See recipe chart below.



4. Add spice and water uniformly over meat.



5. Mix loosely to distribute spice through the meat. Do not over mix.



6. For game birds, seasoned meat should be reground a second time through a fine plate to filter bird shot, or BB's, from the meat.

7. a. Fresh sausage can be packaged in bulk (See Tips & Tricks on other side) or in pre-formed patties and refrigerated for up to 5 days, or frozen for long term storage. Simply wrap, identify and date. Fresh goose or duck sausage should be thoroughly cooked to an internal temperature of 165° F. prior to consumption.

b. For a juicier and moister result, fresh sausage can also be stuffed into sheep casings or 21mm collagen casings and linked for breakfast sausage; stuffed into 32mm or 38mm collagen casings or 32mm hog casings and also linked. All of these casings are available in stores or online at www.hicountry.com

Note A: Adding fat trim to goose or duck sausage; Harvested goose or duck are very lean meats. Adding high quality, fresh pork or beef fat trim is a very good idea to improve sausage texture and taste. It is not uncommon to have up to 30% or more fat in these types of sausages. Pork shoulder (Boston Butt) or ground pork works well for combining with goose or duck.

Use the following chart for easy batch conversion.

Total lbs. of meat	Lbs. of Goose and/or Duck Meat	Lbs. of 50-50 * Pork or Beef Trim	Amount of Seasoning	Amount of Water
25 lbs.	16 lbs.	10 lbs.	All (12.8 oz.)	3 Cups
15 lbs.	9 lbs.	6 lbs.	1-1/4 Cup	1-1/2 Cups
10 lbs.	6 lbs.	4 lbs.	3/4 Cup	1 Cup
5 lbs.	3 lbs.	2 lbs.	6 Tbsp.	1/2 Cup
1 lb.	2/3 lb.	1/3 lb.	1-1/4 Tbsp.	1-1/2 Tbsp.

The spice usage rates above are guidelines only. Using more or less is a matter of personal preference. Meat blend is based on an approximate 20% fat content. * 50/50 Trim = 50% Fat and 50% Lean Meat.

TIPS & TRICKS



A quick and easy method of storing bulk sausage is with the use of burger bags (available in stores or online at www.hicountry.com).



A simple way to make patties for frying is to take the sausage previously stored and frozen in burger bags, defrost until a knife can slice through, and slice to desired thickness.

