

THE BUTCHERS ACCOMPANICE

GOES WITH EVERYTHING

SAUSAGE SEASONING SAUSAGE MAKING GUIDE



INGREDIENTS:

- _ 8kg Pork, Beef, Lamb, Venison or any other combination of meat.
- _ 2kg additional Pork Fat (Your mix should be minimum 25% fat)
- _ 1000ml / 4 Cups of Cold Water
- _ 1x 204g pack of Goes with Everything Sausage Seasoning Pack
- _ 20m Hog OR 36m of Sheep Casings

DIRECTIONS:

TOTAL YIELD: 11KG

APPX SAUSAGES: 140

1. Prepare your sausage casings as per the manufacturers instructions. For The New Zealand Casings Co pre-tubed Natural Hog or Sheep casings:
 - a. Do not remove the casings from the tube. Firstly rinse all visible salt off the casings by running under cold tap and gently massaging between the folds.
 - b. Then soak your casings in fresh, warm water, ideally -37°C (body temp) for at least 45mins or overnight in cold water (scan QR code below for more detailed instructions)
2. Put the 1000ml of water in the freezer or fridge so that is nice and cold when you need to use it.
3. Prepare meat. Trim any sinew/nerves, then dice meat and fat into 3-5cm cubes/chunks.
4. Add Sausage Seasoning mix to the diced meat (and any other herbs or spices you want to add). Give it a good mix so the seasoning is evenly spread throughout.
5. Put meat in freezer for 20 minutes so it is 'hard chilled' (just starting to freeze on the outside). Warm meat turns to sludge when you grind it so don't be tempted to skip this step.
6. Grind your meat mix through a 4.5mm grinding plate or as per your preferred grinding plate.
7. Chill your mix in freezer for minimum 10 mins.
8. Grind your sausage mix again (4.5mm grinding plate again, or as per your preference).
9. Add the water to the ground meat mix and mix well with hands. You need to keep mixing until all the water is absorbed by the meat mixture and the mix gets sticky.
10. Put sausage mix in freezer for 10-15 mins while you complete Step 11
11. Assemble your sausage stuffer. Make sure you have the right sized nozzle for your sausage casings (13-16mm for sheep casings, 19-25mm for hog casings)
12. Wet the inside of your meat canister with a little water or oil.
13. Fill with your sausage mix. Press meat down firmly to remove any air pockets.
14. Thread your sausage casings onto the nozzle (a little oil or water on the nozzle will help). Bring sausage mix right to the end of the nozzle. Tie a knot in the end of the sausage casing.
15. Fill your sausages, avoiding air pockets where possible.
16. Make the links. See 'how-to' video on our website.
17. Rest your sausages overnight in the refrigerator. This helps the sausages bind and the flavours develop, giving you a tastier, juicier sausage.
18. Get out your BBQ and cook the little beauties up. Remember not to prick your sausages and to cool low and slow.

**FOR MORE
DETAILED USAGE
INSTRUCTIONS:**

