

[*www.OwensBBQ.com*](http://www.OwensBBQ.com)

*Owens BBQ*

*7660 30th Ave NW*

*Glenburn, ND 58740*

[*OwensBBQ@srt.com*](mailto:OwensBBQ@srt.com)

*(701) 362-7386*

**Breakfast Sausage – 25 lb. batch**

\*\*These are only our recommendations for % of pork & venison, plate size for grinding and casing size \*\*

12 ½ lbs. venison or beef and 12 ½ lbs. pork

(Can also use 15 lbs. venison/beef and 10 lbs. pork **or** 25 lbs. all pork)

1 package of Breakfast Sausage Seasoning

2 cups cold water

**For a 12 ½ lb. batch use .375 lb. (170 g) of seasoning and 1 cup cold water.**

**1 TBSP per lb. of meat for smaller batches**

**Process**:

* Grind pork and venison or beef through a 3/8” (10mm) plate.
* Place meat in meat mixer or tote. Mix seasoning and water together then mix that into the ground meat for 5 minutes or until well mixed.
* Once you have all the seasonings mixed in do a second grind of the meat. Grind through a 1/4” (6mm) plate. If you want to add cheese, now is the time.
* Stuff into casing for breakfast links. Suggested size 20-22mm, 22-24mm sheep casings, or 21mm fresh collagen casings. Can also package into bulk packages, patties, or ring.

**\*This is considered a Fresh Sausage and does not require cure to be added. If you will be smoking this you will need to add cure to your mix for food safety.**