

INSTRUCTIONS

- Always use standard measuring cups or spoons and level them off with a knife to ensure proper amounts of seasoning and cure.
- Always use a meat mixture with at least 20% pork to avoid dry sausage.
- Run meat through grinder with a fine or coarse blade.
- Mix seasoning and cure with water according to the mix chart (opposite side) in a separate bowl for the size of batch that you would like to make.
- Add mixture to ground meat and mix thoroughly until tacky. Add additional water if necessary.
- Fill casings by using a sausage stuffer or grinder using the proper size stuffing tube.
- Put as much casing on the tube as will fit and tie the end.
- Place stuffed sausages in refrigerator for at least 12 hours but less than 24 hours to cure.

Process in one of the following ways:

- **Oven:** Preheat to lowest possible setting and place on rack directly. Cook for one hour leaving oven open slightly to remove excess moisture if necessary. Cook at 180-200 degrees until product reaches 156 degrees internally.
- **Smoker:** Heat smoker to 120 degrees. Lay sausage on screens or hang from racks. Cook for 1 hour (the sausage needs to be dry to the touch before starting the smoke). Cook at 140 degrees for 1 hour with smoke "on". Cook at 160 degrees for 30 minutes with smoke "on". Cook at 180 degrees until the sausage reaches an internal temperature of 156 degrees. Smoking times may vary depending on equipment and other factors.

When finished refrigerate or freeze.