



Sausage-Making Supply Checklist

MAKING SAUSAGE:

- ☐ Cutting table
- ☐ Meat Grinder - Plates/Knives/Stomper
- ☐ Meat/Trim (Game, pork, beef, lamb)
- ☐ Sausage Casing
- ☐ Sausage Stuffer & Tubes
- ☐ Meat Lugs (tubs)
- ☐ Ice Cold Water
- ☐ Additives (Phosphate, Ascorbic Acid, Deheated Mustard)
- ☐ Sausage Recipe Book
- ☐ Sausage Clips
- ☐ Sausage Clip Pliers
- ☐ Sausage Hooks
- ☐ Sausage Pricker
- ☐ Meat Mixer (or large S/S Bowl)
- ☐ Stuffer Brush for Clean-Up
- ☐ Seasoning (High Caliber blend or your own recipe)
- ☐ Binder
- ☐ Sawdust/Chips/Bradley Pucks
- ☐ Smoker / Smoke Sticks

PERIPHERALS:

- ☐ Knives & Sharpening Device
- ☐ Cutting Board
- ☐ Mineral Oil for Grinder Accessories
- ☐ Sharpie Pen & Labels
- ☐ Thermometer
- ☐ Freezer Refrigerator
- ☐ Coarse salt (for storing casing)
- ☐ Meat Cutting Chart (pork or beef)
- ☐ Rubber or Latex gloves
- ☐ Cleaning Supplies (Brushes, Sanitizer)
- ☐ Hot, Soapy Water & Clean Cloths
- ☐ Resinite
- ☐ Measuring Spoons
- ☐ Calculator
- ☐ Apron
- ☐ Poly Bags & Sealer
- ☐ Scale (Digital or Dial)
- ☐ Freezer Paper
- ☐ Tape (Gum or Freezer)
- ☐ String

SANITY SAVER ADD-ON'S:

- ☐ High Caliber's Sausage-Making Class
- ☐ Remember to keep notes!
- ☐ Good Tunes
- ☐ "Okay" from the wife to destroy the kitchen!
- ☐ Buddies or Extra Hands
- ☐ Taste Testers
- ☐ A healthy sense of sausage humour!

NOTE: When processing and handling meat it's important to keep health top of mind. Learn about sanitation, internal cooking temperatures and more at Alberta Agriculture Food Safety site.

www.agriculture.alberta.ca/foodsafety

