

SAUSAGE MAKING RECIPE CARD



BRATWURST

THIS CLASSIC GERMAN FLAVOR WILL IMPRESS ANY EUROPEAN CONNOISSEUR! THERE IS NO NEED TO GET FANCY WITH THIS BLEND, MAKE UP A BATCH AND ENJOY IT ON THE GRILL OR IN A FRYING PAN ANY TIME OF DAY.

Profile	Earthy, well-balanced hints of white pepper, mace and caraway, this sausage does not need anything else to improve its savoury flavour! Enjoy on a crusty bun with sauerkraut, of course!
Ingredients	<ul style="list-style-type: none">• 50% boneless pork butts• 50% lean pork bellies (or meat combination of your choice)• 32-35mm hog casing (or your choice of size)• High Caliber Bratwurst Seasoning & Binder
Process	<ol style="list-style-type: none">1. Weigh spices and seasoning; follow instructions on the package according to amount of meat being used.2. Grind pork butts through a 6.5mm (1/4") plate and place in plastic tub.3. Grind pork bellies through a 3.5mm (1/8") plate and add to ground butts.4. Add all spices and seasonings to meat. Measure the amount of ice water (as per package instructions).5. Add to ground meat and mix well.6. Stuff into casing and link. Package and freeze any unused amounts of sausage.7. Refer to High Caliber Sausage Making Tips Sheet for further details or take one of our classes!