

SAUSAGE MAKING RECIPE CARD



BREAKFAST

ONE OF HIGH CALIBER'S MOST POPULAR SAUSAGE BLENDS. GOOD TO EAT ANY TIME OF DAY. MAKE IT INTO SMALL BREAKFAST LINKS OR PATTIES TO ENJOY ANY TIME OF DAY.

Profile	Savory flavors of White Pepper and Sage make this blend perfect to use with pork or wild game. Or any meat combination.
Ingredients	<ul style="list-style-type: none">• 70% boneless pork butts• 30% lean pork bellies (or meat combination of your choice)• 20-22mm lamb casings (or your choice of size)• High Caliber Breakfast 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, or form into patties and separate with patty papers. Package and freeze any unused amounts of meat mixture.7. Refer to our High Caliber Sausage Making Tip Sheet for further details or take one of our classes!