

SAUSAGE MAKING RECIPE CARD



FARMER STYLE

THERE IS A LITTLE BIT OF OUTDOOR ADVENTURE IN ALL OF US AND THIS SAUSAGE WILL COMPLIMENT ANY MEAT COMBINATION WITH ITS WELL-ROUNDED, NATURAL FLAVORS.

Profile	Wholesome tastes of salt, pepper and a hint of garlic make this meal a hit.
Ingredients	<ul style="list-style-type: none">• 70% boneless pork butts• 30% lean pork bellies (or meat combination of your choice)• 32-35mm hog casing (or your choice of size)• High Caliber Farmer Sausage 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 meat mixture.7. Refer to High Caliber Sausage Making Tips Sheet for further details or take one of our classes!

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