

SAUSAGE MAKING RECIPE CARD



MAPLE

A TRUE CANADIAN GEM! THE AROMATIC MAPLE FLAVOR WILL GET THOSE FAMILY MEMBERS OUT OF BED FOR SURE! TRY THIS BLEND ANYTIME OF THE DAY IN EITHER A NATURAL CASING OR SMALL COLLAGEN CASING FOR BREAKFAST LINKS. MAKE IT INTO A PATTY TO STACK WITH EGGS AND HAM IN AN ENGLISH MUFFIN FOR A QUICK, HEALTHY BREAKFAST ON THE GO.

Profile	Just the right touch of maple flavor and sweetness to please the whole family. Pretty simple...you cannot go wrong.
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 Maple 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 through coarse plate and place in plastic tub.3. Add spices and ice water as per package instructions.4. Grind pork butts through a 6.5mm (1/4") plate and place in plastic tub.5. 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 High Caliber Sausage Making Tips Sheet for further details or take one of our classes!