

SAUSAGE MAKING RECIPE CARD



MENNONITE

FARMER STYLE MENNONITE SAUSAGE - THIS SPICE BLEND HAS JUST A BIT MORE PEP THAN THE FARMER'S SEASONING.

Profile	It has the same beautiful, well-rounded flavor with a spackling of pepper for color. A nice sausage to BBQ.
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 Mennonite Seasoning and 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 tub3. Grind pork bellies through a 3.5mm (1/8") plate and add to ground butts4. 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!