

# SAUSAGE MAKING RECIPE CARD



## MILD ITALIAN

**THE ITALIANS DEFINITELY HAVE A FLAIR FOR SAUSAGE MAKING! WE CAN ALL FEEL VERY EUROPEAN AS WE ENJOY THIS SAUSAGE ON A CRUSTY BUN WITH ONIONS AND PEPPERS AND PERHAPS A CLASS OF VINO.**

<b>Profile</b>	This blend has a hint of fennel, paprika and the right amount of chillies to make an excellent sausage on its own or to put in other recipes. Try it first, but you can always kick it up a notch if needed.
<b>Ingredients</b>	<ul style="list-style-type: none"><li>• 100% boneless pork butts (or meat combination of your choice)</li><li>• 32-35mm hog casing (or your choice of size)</li><li>• High Caliber Mild Italian Seasoning &amp; Binder</li></ul>
<b>Process</b>	<ol style="list-style-type: none"><li>1. Weigh spices and seasoning; follow instructions on the package according to amount of meat being used.</li><li>2. Grind pork butts through a 6.5mm (1/4") or 10mm (3/8") plate and place in plastic tub.</li><li>3. Add all spices and seasonings to meat. Measure the amount of ice water (as per package instructions).</li><li>4. Add to ground meat and mix well.</li><li>5. Stuff into casing and link. Package and freeze any unused amounts of meat mixture.</li><li>6. Refer to High Caliber Sausage Making Tips Sheet for further details or take one of our classes!</li></ol>