

SAUSAGE MAKING RECIPE CARD



OCTOBERFEST

CAN BE ENJOYED THROUGHOUT THE YEAR, NOT JUST IN OCTOBER! THIS SIMPLE, YET POPULAR WELL-ROUNDED BLEND IS TASTY ANYTIME OF THE DAY EITHER ON THE BBQ OR STOVE TOP. TRY IT ONE DAY AS A PATTY FOR BREAKFAST.

Profile	Another classic German taste of black pepper, onion and garlic with a background of savory mustard.
Ingredients	<ul style="list-style-type: none">• 60% boneless pork butts• 40% lean pork bellies (or meat combination of your choice)• 32-35mm hog casings (or your choice of size)• High Caliber Octoberfest 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 thru 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) and mix well.5. Add to ground meat and mix well.6. Stuff into casing and link, or form into patties and separate with patty papers.7. Package and freeze any unused amounts of meat mixture.8. Refer to High Caliber Sausage Making Tip Sheet or further details or take one of our classes!