

SAUSAGE MAKING RECIPE CARD



POULTRY (GF)

EVEN IF YOU ARE NOT GLUTEN SENSITIVE, THIS FLAVOR WILL HAVE ALL FAMILY MEMBERS WANTING THIS FOR BREAKFAST!

Profile	A great compliment for chicken or turkey with a hint of sage and white pepper. Try in a casing for breakfast or as a patty with eggs.
Ingredients	<ul style="list-style-type: none">• 75% poultry + 25% fat pork butts (or meat combination of your choice) or 100% chicken thighs and breasts (50%/50%)• 32-35mm hog casing (or your choice of size)• High Caliber Poultry Fresh Sausage 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 all meat through a 5.0 mm (3/16") OR 6.5mm (1/4") plate and place in plastic tub. Note: grind only once to preferred grind.3. Add all spices and seasonings to meat. Measure the amount of ice water (as per package instructions) and mix well.4. Stuff into casing and link or form into patties and separate with patty papers. Package and freeze any unused amounts of meat mixture.5. Refer to High Caliber Sausage Making Tips Sheet for further details or take one of our classes!