

SAUSAGE MAKING RECIPE CARD



WILD GAME, GLUTEN FREE

YOU HAVE WORKED HARD FOR YOUR GAME MEAT, AND THIS IS THE FLAVOR PROFILE FOR GREAT SAUSAGE-MAKING RESULTS! WITH A TRUSTED BASE OF PEPPER AND GARLIC, YOUR FLAVOR ADVENTURE WILL START NOW.

Profile	Making sausage is a perfect way to spice up the wild game you bring home from the field. Venison is ideal for sausage, as it is lean and takes on different spices and flavors well. It's also a great use of trim meat.
Ingredients	<ul style="list-style-type: none">• 100% Venison Trim or 90% Venison + 10% fatty pork trim (or meat combination of your choice)• 32-35mm hog casing (or your choice of size)• High Caliber Fresh Wild Game Sausage Seasoning and Binder, Gluten Free
Process	<p><i>Always make sure all surfaces are clean and ready for food contact and wash hands thoroughly for Food Safety. Process as cold as possible. Once started, proceed until completely finished.</i></p> <ol style="list-style-type: none">1. Weigh spices and seasoning: Follow instructions on the package according to the amount of meat being used.2. Grind 100% meat through a 5.0 mm (3/16") into a plastic tub or Stainless Steel bowl 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. Blend by hand with latex gloves on and keep as cold as possible.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 Tip Sheets for further details or take one of our classes!

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