



Sausage-Making Supply Checklist

MAKING SAUSAGE:

- Cutting Table
- Meat Grinder - Plates/Knives/Stomper
- Meat/Trim (Game, pork, beef, lamb)
- Sausage Casing
- Sausage Stuffer & Tubes
- Meat Lugs (containers to store meat)
- Ice Cold Water
- Additives (Phosphate, Ascorbic Acid, Deheated Mustard)
- Sausage Recipe Book
- Sausage Clips
- Sausage Clip Pliers
- "S" Hooks & Boning Hooks
- Sausage Pricker
- Meat Mixer (or large S/S Bowl)
- Stuffer Brush for Clean-Up
- Seasoning (High Caliber blend or your own recipe)
- Binder
- Sawdust/Chips/Bradley Pucks
- Smoker / Smoke Sticks
- High Caliber Spice Calculator (see our website!)

PERIPHERALS:

- Knives & Sharpening Device
- Cutting Board
- Mineral Oil for Grinder Accessories
- Sharpie Pen, Labels & Notebook
- Thermometer
- Freezer Refrigerator
- Coarse Salt (for storing casing)
- Meat Cutting Chart (pork or beef)
- Rubber or Latex Gloves
- Cleaning Supplies (Brushes, Sanitizer)
- Hot, Soapy Water & Clean Cloths
- Resinite / Plastic Wrap
- Measuring Spoons & Small Bowls
- Bowl Scraper
- Apron
- Poly Bags & Sealer
- Scale (Digital or Dial)
- Freezer Paper
- Tape (Gum or Freezer)
- Vacuum Packager/Bags
- String/Twine

SANITY SAVER ADD-ON'S:

- High Caliber's Sausage-Making Class
- Remember to keep notes!
- Good Tunes
- "Okay" from the wife to destroy the kitchen!
- Buddies or Extra Hands
- Taste Testers
- A healthy sense of sausage humour!

NOTE: When processing and handling meat it's important to keep health top of mind. Learn about sanitation, internal cooking temperatures and more at Alberta Agriculture Food Safety site.

www.agriculture.alberta.ca/foodsafety

