

# SAUSAGE MAKING RECIPE CARD



## POLISH, GLUTEN FREE

**THIS CLASSIC SAUSAGE IS GREAT FOR ANY TIME OF DAY. HOW CAN SIMPLE FLAVORS OF PEPPER, GARLIC, MUSTARD AND HERBS CREATE SUCH A DELICIOUS EXPERIENCE? RICE FOUR IS THE ADDED BINDER TO ENSURE THAT OUR GLUTEN FREE FRIENDS ARE INCLUDED. ENJOY!**

<b>Profile</b>	Fresh Polish Style sausage that will please the palate. Try in a casing for dinner with a Cabbage dish, casseroles, soup, stews or even simply on a bun!
<b>Ingredients</b>	<ul style="list-style-type: none"><li>• 90% trimmed pork butts or lean Pork trim and 10% lean Beef or Veal Trim (or meat combination of your choice)</li><li>• 35-38 mm hog casing or 32-35mm hog casing (or your choice of size)</li><li>• High Caliber Fresh Polish Sausage Seasoning and Binder, Gluten Free</li></ul>
<b>Process</b>	<p><b><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></b></p> <ol style="list-style-type: none"><li>1. Weigh spices and seasoning: Follow instructions on the package according to the amount of meat being used.</li><li>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.</li><li>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.</li><li>4. Stuff into casing and link or form into patties and separate with patty papers. Package and freeze any unused amounts of meat mixture.</li><li>5. Refer to High Caliber Sausage Making Tip Sheets for further details or take one of our classes!</li></ol>