

# SAUSAGE MAKING RECIPE CARD



## ENGLISH BANGER

**FEEL LIKE YOU ARE SAVORING BREAKFAST FROM ACROSS THE POND. ENJOY IN THE CLASSIC “PLUMP & STOUT” STYLE IN SAUSAGE CASING OR UNADORNED AS A BREAKFAST PATTY. SERVE WITH MASHED POTATOES & GRAVY.**

### CANUCKS SHOULD TRY IT!

<b>Profile</b>	European flavors right at home. Classic balanced flavor with savory herbs like marjoram, thyme & sage.
<b>Ingredients</b>	<ul style="list-style-type: none"><li>• 100% trimmed boneless pork butts or 50% boneless beef trim / 50% skinless pork bellies (or meat combination of your choice)</li><li>• 32-35 mm natural hog casing (or your choice of size)</li><li>• Ice-cold water (as per package directions)</li><li>• High'ER Caliber Fresh English Banger Sausage Seasoning and Binder, Gluten Free.</li></ul>
<b>Process</b>	<ol style="list-style-type: none"><li>1. 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.</li><li>2. Weigh spices and cure: follow instructions on the package according to amount of meat being used.</li><li>3. 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 if possible. Depending on your grinder, it may be necessary to grind through a larger grinder plate first and then the smaller plate.</li><li>4. Add all spices and seasonings to meat and mix well. Measure the amount of ice-cold water (as per package instructions) and mix well. Blend by hand with latex gloves on and keep as cold as possible.</li><li>5. Stuff into natural sausage casing and link or form into patties and separate with patty papers. Package and freeze any unused amounts of meat mixture.</li><li>6. Refer to High Caliber Sausage Making Tips Sheet for further details or take one of our classes!</li></ol>