SAUSAGE MAKING RECIPE CARD



GARLIC-KY ALBERTA SAUSAGE

THIS BASIC, HOMESTYLE DINNER SAUSAGE TASTES GREAT WITH ALL SPECIES OF TRIM.
THE ELEVATED GARLIC FLAVOR WILL IMPRESS FAMILY AND FRIENDS AT THE DINNER
TABLE OR OUT BY THE FIRE.

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Items to have on hand	 Meat Block Meat Grinder (electric or manual) Mixing Bowl- meat mixing Bowl - spices Bowl/Measuring Cup - Water Gloves/Apron Digital or Dial Scale Sausage Stuffer Ice-cold Water
Ingredients	Sausage Recipe based on grams per kilo of meat block. Non-iodized Salt - 18 g Brown Sugar - 2 g White Pepper - 2 g Garlic powder - 5 g Marjoram5 g Nutmeg5 g Ice Cold Water - 100 g Sausage Casing - recommended Hog Casing 29/32mm or 30mm Fresh Collagen Casing or casing of your choice
Process	 Equipment and ingredient check - make sure that everything is together, clean and in working condition. Weigh Meat Block - Get exact weight, including all fat and/or additional trim. Recipe Calculation - Multiply the weight of the meat block by the ingredients in the recipe. Spice Weighing - Weigh out appropriate spice amounts. Grind #1 - Grind cold meat block once through 1/4" (6mm) plate. Mixing - Add spices, and water to the meat block, and mix until protein extraction is achieved. Grind #2 - Grind the meat block again through the 1/4" (6mm) plate with the spices and water mixed in. Meat block is now ready for stuffing, or forming of any kind.
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