

CUSTOM  BLENDED  
**BACKWOODS**®  
 FRESH SAUSAGE SEASONINGS  
 Enhancing Flavors For Wild Game & Domestic Meat

**Garlic**

*For consistently flavorful sausage use the recommended number of pounds of meat this package is intended to produce.*

**To make the entire package at one time:** Dissolve entire seasoning packet into 5 ounces of water for 5 pounds of meat.

**To make smaller batches:** Use 4 teaspoons of seasoning and 1 ounce of water for each pound of meat used.

**Directions:**

- Grind a mixture containing at least 20% pork or pork fat.
- Dissolve seasoning in water. Mix thoroughly with meat until tacky.
- Stuff into 32-35mm natural hog or collagen casings. Twist casings to make 4-6" links.
- Finished product can be fried, broiled or grilled.

**Refrigerate finished product.**

Any product not used within 4 days should be properly wrapped and frozen.

**Seasoning Ingredients:** Sea Salt, Garlic Powder, Spice, Not More Than 2% Silicon Dioxide Added To Prevent Caking.

Contains No Gluten, No MSG.

**Nutrition Facts**

Serving Size 3g  
 Servings Per Container 40

**Amount Per Serving**

**Calories** 0    Calories from Fat    0

**% Daily Value\***

**Total Fat** 0    0%

Saturated Fat 0    0%

Trans Fat 0

**Cholesterol** 0    0%

**Sodium** 750mg    31%

**Total Carbohydrate** 1g    0%

Dietary Fiber 0    0%

Sugars 0

**Protein** 0

Vitamin A 0%    • Vitamin C 0%

Calcium 0%    • Iron 0%

\*Percent Daily Values are based on a 2,000 calorie diet.



LEM Products | West Chester, Ohio 45011

Toll Free 1-877-536-7763 | [www.lemproducts.com](http://www.lemproducts.com)

Request a free catalog of seasonings & meat processing equipment

9086-5