



All Purpose  
Seasoning Mix

NET WT. 6 OZ. (170g)

## Homemade Fresh Pork Sausage

Cut fresh pork and fat into one-inch cubes. Weigh out each and combine 2/3 lb. lean with 1/3 lb. fat; add one level tablespoon of seasoning mix to each pound of pork. Mix well then put through grinder. Refrigerate sausage in covered container overnight before stuffing into casings or forming into patties.

*For larger quantities, use the following levels:*

Well seasoned sausage: use 6 oz. per 18 lbs. of meat.

Mild seasoned sausage: use 6 oz. per 24 lbs. of meat.

## Seasoned Meat Loaf

- |                          |                        |
|--------------------------|------------------------|
| 1-1/2 pounds ground beef | 1/3 cup chopped onion  |
| 1/2 pound ground pork    | 1/4 cup ketchup        |
| 2 eggs                   | 1 teaspoon table salt  |
| 1/4 cup milk             | 2 teaspoons Backwoods® |
| 2 cups soft bread crumbs | Sausage & Meat Loaf    |
|                          | Seasoning              |

Combine all ingredients, mix until well blended. Pack into greased 9x5x3-inch loaf pan or shape into loaf on a greased shallow baking pan. Bake at 350°F to an internal temperature of 160°F, about 1 hour and 15 minutes. Cool 5 to 10 minutes before slicing. Makes 6 to 8 servings.

### Seasoning Ingredients:

Salt, Sage, Black Pepper, Red Pepper, Coriander, Dextrose

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## Nutrition Facts

Serving Size 3/4 tsp  
Servings Per Container 110

**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** 460 mg 19%

**Total Carbohydrate** 0 0%

Dietary Fiber 0 0%

Sugars 0g

**Protein** 0

Vitamin A 0% • Vitamin C 0%

Calcium 0% • Iron 0%

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

