

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 and cure packets into 25 ounces of water for 25 pounds of meat.

To make smaller batches: Use 6-1/4 teaspoons of seasoning, a scant 1/4 teaspoon of cure (1.1q) 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 and cure in water. Mix thoroughly with meat until tacky.
- Stuff into 32-35mm natural hog or collagen casings. Twist casings to make 4-6" links.

Process in one of the following ways:

- Smoke in a smoker until internal temperature reaches 165°F.
- Place in a preheated oven of 180°F. until internal temperature reaches 165°F.
- Links can be grilled, fried or broiled.

Refrigerate or freeze finished product. Keep cure out of reach of children.

Do not use more cure than recommended.

Seasoning Ingredients: Salt, Spices (Including Red Pepper), Dehydrated Onion and Garlic, Corn Syrup Solids, Sugar, Parsley, Sodium Erythorbate.

Cure Ingredients: Salt, 6.25% Sodium Nitrite, FD&C Red #3 (For Color), And Less Than 2% Silicon Dioxide As A Processing Aid.

Gluten Free, No MSG.

Warning: This product is manufactured in a facility that processes tree nuts.



Nutrition Facts

Serving Size 4g Servings Per Container 200

Amount Per Serving

Calories 10 Calories from Fat

% Daily Value

Total Fat 0	0%
Saturated Fat 0	0%
Trans Fat 0	
Cholesterol 0	0%
Sodium 630mg	26%
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.

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