

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

**Bratwurst**

*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 6-3/4 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:** Salt, Corn Syrup Solids, Spices, Monosodium Glutamate, And Less Than 1% Partially Hydrogenated Cottonseed And Soybean Oil Added To Prevent Caking.

**Contains:** Soy.

**Contains No Gluten.**

**Nutrition Facts**

Serving Size 3g  
 Servings Per Container 40

**Amount Per Serving**

**Calories 10**    Calories from Fat    0

**% Daily Value\***

**Total Fat 0**    0%

Saturated Fat 0    0%

Trans Fat 0

**Cholesterol 0**    0%

**Sodium 580mg**    24%

**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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