

CUSTOM  BLENDED

# BACKWOODS®

FRESH SAUSAGE SEASONINGS

Enhancing Flavors For Wild Game & Domestic Meat

## Chorizo

*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 25 ounces of water for 25 pounds of meat.

**To make smaller batches:** Use 2 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, Spices (Including Chili Peppers, Red Pepper, Paprika, Cumin, Oregano, Savory), Garlic Powder, Spice Extractives, Less Than 2% Silicon Dioxide Added To Prevent Caking.

**Contains No Gluten, No MSG.**

## Nutrition Facts

Serving Size 1g  
Servings Per Container 200

Amount Per Serving	
Calories 0	Calories from Fat 0
% Daily Value*	
<b>Total Fat</b> 0	<b>0%</b>
Saturated Fat 0	<b>0%</b>
Trans Fat 0	
<b>Cholesterol</b> 0	<b>0%</b>
<b>Sodium</b> 290mg	<b>12%</b>
<b>Total Carbohydrate</b> 0	<b>0%</b>
Dietary Fiber 0	<b>0%</b>
Sugars 0	
<b>Protein</b> 0	
Vitamin A 2%	• Vitamin C 0%
Calcium 0%	• Iron 0%

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

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Request a free catalog of seasonings & meat processing equipment

