CUSTOM LEM BLENDED

BACKWOODS®

FRESH SAUSAGE SEASONINGS

Enhancing Flavors For Wild Game & Domestic Meat

Cajun

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 3-1/2 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 (Includes Red, Black, & White Pepper), Sugar, Onion Powder, Garlic Powder, And Less Than 2% Tricalcium Phosphate Added As An Anticaking Agent.

Contains No Gluten, No MSG.

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

Nutrition Facts

Serving Size 2g
Servings Per Container 200

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 330mg		14%
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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