CUSTOM LEM BLENDED

BACKWOODS®

CURED SAUSAGE SEASONINGS

Enhancing Flavors For Wild Game & Domestic Meat

Bologna

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 5 ounces of water for 5 pounds of meat.

To make smaller batches: Use 3-1/3 teaspoons of seasoning, a scant 1/4 teaspoon of cure (1.1g) and 1 ounce of water for each pound of meat used.

Directions:

- Grind a mixture containing at least 20% pork or pork fat into a fine emulsion.
- Dissolve seasoning and cure in water. Mix thoroughly with meat emulsion until tacky.
- Stuff into rounds, fibrous, or non-edible collagen casings (soak casings in warm water prior to stuffing) and cook in preheated oven at 180°F, or smoke in a smoker until internal temperature reaches 165°F.

Refrigerate or freeze finished product.

Keep cure out of reach of children.

Do not use more cure than recommended.

Seasoning Ingredients: Salt, Dextrose, Monosodium Glutamate (2.86%), Onion and Garlic Powder, Sodium Erythorbate (1.50%), Spice Extractives And Less Than 2% Tricalcium Phosphate Added As An Anticaking Agent.

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

Contains No Gluten.

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

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Nutrition Facts

Serving Size 2g
Servings Per Container 40

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 480mg	20%
Total Carbohydrate 1g	0%
Dietary Fiber 0	0%
Sugars 1g	
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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Request a free catalog of seasonings & meat processing equipment

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