

**MEASUREMENT CHART** For consistently flavorful sausage use amounts recommended below:

Meat:	Seasoning:	Cure:	Water:
5 lbs.	1/2 cup	1-1/4 tsp.	5 oz.
10 lbs.	1 cup	2-1/2 tsp.	10 oz.
25 lbs.	2 1/2 cups	6 tsp.	25 oz.

**Directions:**

- Grind a mixture containing at least 20% pork or pork fat.
- Dissolve seasoning and cure in water per above chart. Mix thoroughly with meat until tacky.

**Process in one of the following ways:**

- Roll into logs (about 10" long and 2" in diameter). Roll back and forth to remove air. Preheat oven to 300°F and place in oven for 1 hour or until internal temperature reaches 165°F. Remove and cool.
- Stuff into fibrous or non-edible collagen casings (soak casings in warm water prior to stuffing) and place in refrigerator overnight. Preheat oven to 180°F and place in oven or smoke in a smoker until internal temperature of the log reaches 165°F. Remove and cool.

**Refrigerate or freeze finished product.**

**Keep cure out of reach of children.**

**Do not use more cure than recommended.**

**Seasoning Ingredients:** Salt, Dextrose, Sugar, Spices, Garlic Powder, Sodium Erythorbate (1.22%), 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, No MSG.**

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

**Nutrition Facts**

Serving Size 1g  
Servings Per Container 1495

**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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