

Breakfast Sausage Instructions

Important to read before you begin:

Homemade breakfast sausage is most often made with 100% pork. If you butcher your own pork you will have all the pork trim you need to make great sausage.

If you purchase your meat at your local supermarket we recommend buying pork trim that is at least 70% lean or buying a Boston Butt pork roast. It is very easy to bone a Boston Butt as it has only one small bone to remove, other cuts work equally as well, some are harder to bone.

Hi Mountain Seasonings breakfast sausage is delicious made with wild game. We strongly recommend using at least 30% pork in your wild game mixture.

Link Sausage: Making link sausage requires a sausage stuffer and natural casings or Hi Mountain's Link Master Kit.

Seasoning: Hi Mountain Breakfast Sausage has been carefully formulated to satisfy most people's tastes. We suggest you start with the smallest batch using our recommended measurements. If that isn't intense enough, make a second small batch with an additional 1/2 teaspoon of seasoning. Continue this to get the taste to be exactly the way you want it. Once you've dialed in your perfect recipe, you can add additional flavors like garlic, pepper, onion, jalapeño as powdered spices or as fresh ingredients to personalize your sausage.



CUSTOMER SERVICE:

1-800-829-2285

HELP ON THE WEB:

www.himtnjerky.com

Breakfast Sausage Instructions

Ground Meat	Seasoning
24 lbs. (10886 gm)*	2 pouches
12 lbs. (5443 gm)*	1 pouch
6 lbs. (2722 gm)	1/4 C.
3 lbs. (1361 gm)	2 T.
1 1/2 lbs. (680 gm)	1 T.

**Sweet Italian seasons 22 lbs. with 2 pouches and 11 lbs. with 1 pouch.*

Mixing Chart for Hunter's Blend Only	
1 lb. (450 gm)	2 1/2 tsp.
2 lbs. (900 gm)	1 T. + 2 tsp.
3 lbs. (1360 gm)	2 T. + 1/2 tsp.
4 lbs. (1814 gm)	3 T. + 1 tsp.
10 lbs. (4536 gm)	1 pouch

If Grinding Your Own Meat

- Dice the meat according to the size of your grinder, usually 1" squares.
- Weigh the meat after dicing. Don't guess!
- Measure the proper amount of seasoning according to the mixing chart above.
- Place meat in large mixing bowl and tumble the meat while seasoning to get a small amount of seasoning on each piece. Sprinkle all seasoning and tumble again.
- The meat is now ready to grind, however, if the meat has warmed up to room temperature it is better to let the seasoned meat cool down in the refrigerator three or four hours. Cold meat grinds much better than warm.
- Grind the meat as fast as possible being careful not to overload the grinder. *Moisture will be produced as the meat sets, this moisture will aid in the grinding process.*
- After grinding, mix 1/4 cup ice water per 1 lb. of meat. Mix thoroughly with your bare hands.
- Patty your sausage into the size patties you desire.

You now have delicious homemade sausage ready to cook, refrigerate or freeze!

Fresh sausage will last 3 days in the refrigerator.