

MEAT MIXING CHART
For all Bratwurst Varieties

Total lbs.	Lbs. Ground Beef or Venison	Lbs. of Ground Pork
24 lbs.	5 lbs.	19 lbs.
12 lbs.	2 1/2 lbs	9 1/2 lbs.
1 lbs.	4 oz.	12 oz.

BRATWURST

If you are making fresh sausage (boiling, pan frying,
any method not slow cooked) do not use the cure.

SEASONING & CURE MIXING CHART

LBS. of Meat	SPICY BEER BRAT*		GARLIC PEPPER BRAT		BRATWURST		Ice Water
	Seasoning	Cure	Seasoning	Cure	Seasoning	Cure	
1	7 1/3 t.	2 t.	7 1/3 t.	2 t.	2 1/2 t.	2 t.	.5 oz.
3	7 T. + 1 t.	2 T.	7 T. + 1 t.	2 T.	2 T. + 1 1/2 t.	2 T.	1.6 oz.
6	3/4 C. + 2 T. + 2 t.	1/4 C.	3/4 C. + 2 T. + 2 t.	1/4 C.	1/4 C. + 1 T.	1/4 C.	3.2 oz.
9	1 1/3 C. + 1 T.	1/4 C. + 2 T.	1 1/3 C. + 1 T.	1/4 C. + 2 T.	1/4 C. + 3 T. + 1 t.	1/4 C. + 2 T.	4.8 oz.
12	1 pouch	1 pouch	1 pouch	1 pouch	1 pouch	1 pouch	6.4 oz.
24	2 pouches	2 pouches	2 pouches	2 pouches	2 pouches	2 pouches	8.0 oz.



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**Substitute beer for water: When deciding how much beer to use, you can measure up to two times the recommended amount of water. Experiment with various types of beer for different flavors. Darker beer will give a richer flavor.*

Important to read before you begin: Rinse the casings under cold water to remove the packaging salt used for preservation. Then soak casings in warm water for 1 hour or more.

FOR KITS PURCHASED IN CANADA: Do not soak casings, stuff dry! They are made from collagen and will break down if pre-soaked.

Use the charts on reverse side for mixing beef or venison to pork or you may choose to use a different percentage of beef or venison to pork. The moisture content of the cooked sausages will be different depending on the ratio you use.

- Dice all of the meat into 1 inch cubes.
- Grind through course blade once, mixing the pork with beef or venison as you load the grinder.
- Mix Cure & Seasoning together according to the chart on the reverse side in a separate bowl.

If you are making fresh sausage (boiling, pan frying, any method not slow cooked) do not use the cure.

- Sprinkle seasoning on ground meat, add water and mix thoroughly with your hands.
- Run seasoned meat back through the grinder using the coarse or fine blade (your choice) and stuff the casings. Slip casing onto stuffing horn and use only enough pressure to fill the casing firmly.

If smoking sausage place it in the refrigerator overnight. Do not leave in the refrigerator for more than 24 hours before smoking.

Smoking/Cooking Instructions for all Bratwurst (Fahrenheit)

Bring stuffed sausages to room temperature before smoking or cooking (approximately 1-2 hours).

Smoking Instructions

- Lay sausage on screens or hang from racks.
- 120 °F for 1 hour (the sausage needs to be dry to the touch before starting the smoke).
- 160 °F for 30 minutes with smoke "ON".
- 180 °F until the sausage reaches an internal temperature of 156 °F. Leave smoke on for up to 2 hours.

Refrigerate or freeze sausages after smoking or cooking.

Add Your Own Ingredients: You can choose to add other tasty ingredients such as onions, garlic, jalapeños, green chilies or grated cheese to the meat mixture before stuffing the casings.

Oven Cooking Instructions

- Line the bottom of oven with foil to catch the drippings.
- Lay sausage on screens.
- Cook at the lowest heat possible for the first hour. Leave oven open slightly to remove excess moisture if necessary.
- 180 - 200 °F until product reaches an internal temperature of 156 °F.