

Link Master Instructions

BEFORE YOU BEGIN

Hi Mountain products are designed to make it easy to make delicious foods that put you in control. Our Breakfast Sausage Seasoning gives you the option to make 100% pork sausage, mix pork with other meats or use no pork at all for a low fat alternative. You can also add additional seasonings to customize to your personal tastes. As well as making links you can make patties and leave some of the ground sausage to add into recipes.

If **grinding** your own meat, follow the directions in the Breakfast Sausage Seasoning box to season your meat.

To season already ground meat—

- mix 1/4 cup ice water per 1 lb. of meat. Mix thoroughly with your hands.
- measure the seasoning you will need according to the guide below. Sprinkle the seasoning into the meat and mix thoroughly with your hands.

24 lbs. of meat, use 2 pouches of seasoning

12 lbs. of meat, use 1 pouch of seasoning

6 lbs. of meat, use 1/4 C. of seasoning

3 lbs. of meat, use 2 T. of seasoning

1 lbs. of meat, use 1 T. of seasoning

Some customers add up to double the amount of seasoning for more intense flavor. Season to your personal taste.

MAKING THE LINKS

While holding onto the tube with one hand grasp the metal rod with the other hand and press the metal release lever with your thumb. This will allow you to pull the plunger out of the tube.

The tube will pop out of the body of the gun. Put the link nozzle onto the end of the tube. Take approximately a cup of seasoned meat, wet hands thoroughly and form meat into a roll small enough to fit into the barrel of the gun. Be sure the ball is wet enough to slide into the barrel. Hint: *Spraying the inside of the tube with a light coat of oil will make it easier to load the meat.*

Slide the casing over the nozzle, gently pushing it all the way to the end. Put as much casing onto the nozzle as you can then tie off the end of the casing.

Hold the end of the nozzle with one hand, gently letting out casing while squeezing the trigger, filling the casing with the sausage.

Make each link 3" to 4" long. When the link is as long as you want, stop squeezing the trigger and twist the link several times to close it. Twist each link the opposite direction of the last.

You now have delicious homemade sausage ready to cook, refrigerate or freeze! Cut the links apart before cooking.

Fresh sausage will last 3 days in the refrigerator.

CUSTOMER SERVICE: 1- 800- 829- 2285
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