

Instructions for making Italian, German, Polish & Bratwurst Sausage

Hi Mountain Italian, German, Polish & Bratwurst Sausage kits have been carefully formulated to satisfy most people's taste. We suggest you **start with a small 1-pound batch** using our recommended measurements. If that isn't intense enough, make a second 1-pound 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!

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. Use the mixing guide below 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.
- In a separate bowl, mix Cure & Seasoning together according to the mixing guide.

*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 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.

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.

Refrigerate or freeze sausages after smoking or cooking.

See next page for mixing charts

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Meat Mixing Guides & Seasoning & Cure Mixing Charts for: Italian, German, Polish & Bratwurst Sausage

MEAT mixing guide for ITALIAN, GERMAN & POLISH SAUSAGE

For 30 lbs. (total) of meat mix 6 lbs. of ground beef or venison with 24 lbs. of ground pork.
For 15 lbs. (total) of meat mix 3 lbs. of ground beef or venison with 12 lbs. of ground pork.
For 1 lbs. (total) of meat mix 4 oz. of ground beef or venison with 12 oz. of ground pork.

MEAT mixing guide for BRATWURST SAUSAGE

For 24 lbs. (total) of meat mix 5 lbs. of ground beef or venison with 19 lbs. of ground pork.
For 12 lbs. (total) of meat mix 2 1/2 lbs. of ground beef or venison with 9 1/2 lbs. of ground pork.
For 1 lbs. (total) of meat mix 4 oz. of ground beef or venison with 12 oz. of ground pork.

Seasoning & Cure Mixing Chart: ITALIAN

For 1 lb. of meat mix 2 1/2 t. of seasoning and 1 t. of cure and .5 oz. of ice water.
For 3 lbs. of meat mix 2 T + 1 1/2 t. of seasoning and 1 T. of cure and 1.6 oz. of ice water.
For 6 lbs. of meat mix 1/4 C. + 1 T. of seasoning and 2 T. of cure and 3.2 oz. of ice water.
For 9 lbs. of meat mix 1/4 C. + 3 T. + 1 1/2 t. of seasoning and 3 T. of cure and 4.8 oz. of ice water.
For 12 lbs. of meat mix 1/2 C. + 2 T. of seasoning and 1/4 C. of cure and 6.4 oz. of ice water.
For 15 lbs. of meat mix 1 pouch of seasoning and 1/4 C. + 1 T. of cure and 8 oz. of ice water.
For 30 lbs. of meat mix 2 pouches of seasoning and 1 pouch of cure and 16 oz. of ice water.

Seasoning & Cure Mixing Chart: GERMAN

For 1 lb. of meat mix 2 t. of seasoning and 2 t. of cure and .5 oz. of ice water.
For 3 lbs. of meat mix 2 T of seasoning and 2 T. of cure and 1.6 oz. of ice water.
For 6 lbs. of meat mix 1/4 C. of seasoning and 1/4 C. of cure and 3.2 oz. of ice water.
For 9 lbs. of meat mix 1/4 C. + 2 T. of seasoning and 1/4 C. + 2 T. of cure and 4.8 oz. of ice water.
For 12 lbs. of meat mix 1/2 C. of seasoning and 1/2 C. of cure and 6.4 oz. of ice water.
For 15 lbs. of meat mix 1/2 C. + 2 T. of seasoning and 1 pouch of cure and 8 oz. of ice water.
For 30 lbs. of meat mix 1 pouch of seasoning and 2 pouches of cure and 16 oz. of ice water.

Seasoning & Cure Mixing Chart: POLISH

For 1 lb. of meat mix 6 3/4 t. of seasoning and 2 t. of cure and .5 oz. of ice water.
For 3 lbs. of meat mix 1/4 C. + 2 T. + 1 1/2 t. of seasoning and 2 T. of cure and 1.6 oz. of ice water.
For 6 lbs. of meat mix 3/4 C. + 1 T. + 1 1/2 t. of seasoning and 1/4 C. of cure and 3.2 oz. of ice water.
For 9 lbs. of meat mix 1 1/4 C. + 3/4 T. of seasoning and 1/4 C. + 2 T. of cure and 4.8 oz. of ice water.
For 12 lbs. of meat mix 1 1/2 C. + 1 T. of seasoning and 1/2 C. of cure and 6.4 oz. of ice water.
For 15 lbs. of meat mix 1 pouch of seasoning and 1 pouch of cure and 16 oz. of ice water.
For 30 lbs. of meat mix 2 pouches of seasoning and 2 pouches of cure and 16 oz. of ice water.

Seasoning & Cure Mixing Chart: BRATWURST

For 1 lb. of meat mix 2 1/2 t. of seasoning and 1 2/3 t. of cure and .75 oz. of ice water.
For 3 lbs. of meat mix 2 T. + 1 1/2 t. of seasoning and 1 T. + 2 t. of cure and 1.6 oz. of ice water.
For 6 lbs. of meat mix 1/4 C. + 1 T. of seasoning and 3 T. + 1 t. of cure and 3 oz. of ice water.
For 9 lbs. of meat mix 1/4 C. + 3 T. + 1 t. of seasoning and 1/4 C. + 3 t. of cure and 4.5 oz. of ice water.
For 12 lbs. of meat mix 1 pouch of seasoning and 1/4 C. + 2 T. + 2 t. of cure and 6 oz. of ice water.
For 24 lbs. of meat mix 2 pouches of seasoning and 3/4 C. + 1 T. of cure and 16 oz. of ice water.