



## A.C. LEGG, INC.

P.O. Box 709 • 6330 Highway 31 South • Calera, Alabama 35040  
1-800-422-5344 • 1-800-732-7661 • (205) 324-3451 • Fax (205) 668-7835 • www.aclegg.com

**ITEM:** *Old Plantation Smoked Sausage Seasoning  
Blend 105*

**SIZE:** *11 Oz. (seasons 25 Lbs. of meat)  
Packed 24 Bags Per Case  
UPC Code 78665 00105*

**INGREDIENT STATEMENT ON BAG:**

*Blended of Salt, Dextrose, Spices and Sodium Erythorbate (7/32 Oz.).*

**DESCRIPTION:**

*This blend is used to produce a "Southern Style" smoked sausage. It contains some crushed red pepper for visibility in the finished product. Each 11 Oz. bag correctly seasons 25 Lbs. of meat.*

### SMOKED SAUSAGE

**INGREDIENTS:**

- 20.0 Lbs. Boneless Pork (30% fat)*
- 5.0 Lbs. Boneless Beef (30% fat)*
- 1.0 Oz. Cure (6.25% sodium nitrite)*
- 3.0 Lbs. Water*
- 1 Bag #25 Old Plantation Smoked Sausage Seasoning  
Blend 105*

**MANUFACTURING PROCEDURE:**

- 1. Coarse grind meat through a 1/2 inch plate.*
- 2. Transfer to mixer and add seasoning, cure and 3.0 Lbs. water. Mix 3 minutes.*
- 3. Re grind through a 1/8 inch plate.*
- 4. Stuff into 36-38mm casings and hold overnight in cooler.*
- 5. Process through smokehouse to an internal temperature of 152°-155° F.*
- 6. Chill to 40° F and package.*