

# Fresh Sausage

The manufacturing instructions listed below can be used for all of A.C. Legg's fresh sausage blends. These include all Breakfast Sausages (Blends NS4, 6, 7, 8, 10, and 29), as well as the Italians (Blends 100-103), Bratwursts (Blend 104), Polishes (Blends 108 and 179), Chorizos (Blend 111 and 162), Hot Pork (Blend 109), Cajun (Blend 110), Sweet Onion & Garlic (Blend 220), and Hot Link (Blend 112) varieties.

*We recommend the following procedure to manufacture a fresh meat product using one bag of A.C. Legg seasoning:*

- 25.00 lbs. of pork (70% lean and 30% fat)
  - 12.00 oz. of water
  - 1 bag of A.C. Legg Seasoning
1. Coarse grind the meat through a 1 inch plate.
  2. Add the water and seasoning and mix for 3 to 5 minutes.
  3. Fine grind the seasoned meat through a 3/16 inch plate.
  4. Form into patties or stuff into chubs or links.
  5. Refrigerate or freeze.

## Tips for Perfection

- A. Beef, pork, poultry, or venison may be substituted or used in combination to provide variety.
- B. Fat level should be at least 20% and not exceed 35% to achieve optimum results.
- C. When utilizing venison, the rule of thumb is 18.00 pounds of lean venison in combination with 7 pounds of fat pork.
- D. Mix the seasoning and water together before adding to the meat block. This will provide for a more even distribution of the non-meat ingredients.
- E. Use 20 to 26 mm edible casing for breakfast links. Use 28 to 36 mm edible casings for dinner links.
- F. Add 1.00 to 2.00 ounces of ground red pepper to create a spicy version of the blend.
- G. Add 2.00 ounces of sugar to create a sweet version.
- H. In fresh sausages, there is a maximum limit of 3% water in the formulation. Water helps to distribute the ingredients and contributes to the juiciness and texture of the cooked finished product.
- I. For best results, vacuum package before storing in a freezer or refrigerator under 40°F.