

CUSTOM  BLENDED
BACKWOODS[®]
FLAVOR ENHANCERS
For Wild Game & Domestic Meat

Cure

Use to make cured meats, including sausage and jerky, and brines for hams and bacon.

What is it?

LEM Cure is the same as cure #1. It is a blend of salt and sodium nitrite. It also contains a red dye to make it pink so it will not be confused with regular salt.

Why should I use it?

LEM Cure can be used in making sausage, jerky, bacon or ham. It helps:

- Reduce the risk of botulism in meat.
- Slightly aid the preservation of meat.
- Enhance the flavor of the finished product.
- Give the finished cooked product a pink "cured" color. (If cure is not used your sausage would be a grey color.)

How do I use it?

1 oz. of cure for 25 lbs. of meat or a scant 1/4 teaspoon (1.1g) for 1 lb. of meat.

Directions for use:

For sausage: Mix cure, seasoning and water until well blended and then mix with meat. Stuff and smoke or cook sausage to internal temperature of 165°F.

For a standard or 20% brine: For 100 lbs. of meat, mix 4 ozs. of LEM Cure, 1 1/2 lbs. of salt, 1/4 lb. of sugar and 2 gallons of water. The salt and sugar levels may be adjusted to desired final taste. Other spices or seasoning can be added for flavor.

Ingredients: Salt, 6.25% Sodium Nitrite, FD&C Red #3 (for color) and less than 2% Sodium Dioxide as a processing aid.

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