For consistently flavorful sausage use the recommended number of pounds of meat this package is intended to produce.

To make the entire package at one time: Dissolve entire seasoning and cure packets into 5 ounces of water for 5 pounds of meat.

To make smaller batches: Use 3-1/2 teaspoons of seasoning, a scant 1/4 teaspoon of cure (1.1g) and 1 ounce of water for each pound of meat used.

Directions:
- Grind a mixture containing at least 20% pork or pork fat.
- Dissolve seasoning and cure in water. Mix thoroughly with meat until tacky.

Process in one of the following ways:
- Roll into logs (about 10” long and 2” in diameter). Roll back and forth to remove air. Preheat oven to 300°F, and place in oven for 1 hour or until internal temperature reaches 165°F. Remove and cool.
- Stuff into fibrous or non-edible collagen casings (soak casings in warm water prior to stuffing) and place in refrigerator overnight. Preheat oven to 180°F, and place in oven or smoke in a smoker until internal temperature of the log reaches 165°F. Remove and cool.

Refrigerate or freeze finished product.

Keep cure out of reach of children.

Do not use more cure than recommended.

Seasoning Ingredients: Salt, Spices, Dehydrated Garlic, Monosodium Glutamate, Sodium Erythorbate (0.32%), Less Than 2% Silicon Dioxide Added To Prevent Caking.

Cure Ingredients: Salt, 6.25% Sodium Nitrite, FD&C Red #3 (For Color), And Less Than 2% Silicon Dioxide As A Processing Aid.

Contains No Gluten.