

CUSTOM  BLENDED

# BACKWOODS<sup>®</sup>

**CURED SAUSAGE SEASONINGS**  
Enhancing Flavors For Wild Game & Domestic Meat

## Smoked

*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 5-1/2 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.
- Stuff into 32-35mm natural hog or collagen casings. Twist casings to make 4-6" links.

**Process in one of the following ways:**

- Smoke in a smoker until internal temperature reaches 165°F.
- Place in a preheated oven of 180°F. until internal temperature reaches 165°F.
- Links can be grilled, fried or broiled.

**Refrigerate or freeze finished product.**

**Keep cure out of reach of children.**

**Do not use more cure than recommended.**

**Seasoning Ingredients:** Salt, Corn Syrup Solids, Dextrose, Monosodium Glutamate, Spices, Sodium Erythorbate (0.18%), Spice Extractives, Less Than 2% Partially Hydrogenated Cottonseed And Soybean Oil And 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: Soy.**

**Contains No Gluten.**



## Nutrition Facts

Serving Size 3g  
Servings Per Container 40

**Amount Per Serving**

**Calories 10** Calories from Fat 0

**% Daily Value\***

**Total Fat 0** 0%

Saturated Fat 0 0%

Trans Fat 0

**Cholesterol 0** 0%

**Sodium 590mg** 25%

**Total Carbohydrate 2g** 0%

Dietary Fiber 0 0%

Sugars 1g

**Protein 0**

Vitamin A 0% • Vitamin C 0%

Calcium 0% • Iron 0%

\*Percent Daily Values are based on a 2,000 calorie diet.

LEM Products | West Chester, Ohio 45011

Toll Free 1-877-536-7763 | [www.lemproducts.com](http://www.lemproducts.com)

Request a free catalog of seasonings & meat processing equipment

9281-5