

INSTRUCTIONS

- Always use standard measuring cups or spoons and level them off with a knife to ensure proper amounts of seasoning and cure.
- Always use a meat mixture with at least 20% pork to avoid dry bratwurst.
- Run meat through grinder with a fine or coarse blade.
- Mix seasoning and cure with water according to the mix chart (opposite side) in a separate bowl for the size of batch that you would like to make.
- Add mixture to ground meat and mix thoroughly until tacky. Add additional water if necessary.
- Fill casings by using a sausage stuffer or grinder using the proper size stuffing tube.
- Put as much casing on the tube as will fit and tie the end. During stuffing poke any air bubbles with a needle to get a consistent bratwurst.
- Stuff into links by twisting or tying between sausages.
- Refrigerate or freeze.
- These fresh sausages may be fried, broiled or grilled to an internal temp of 160 degrees.