CUSTOM LEM BLENDED

BACKWOODS®

CURED SAUSAGE SEASONINGS

Enhancing Flavors For Wild Game & Domestic Meat

Bratwurst

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 25 ounces of water for 25 pounds of meat.

To make smaller batches: Use 6-3/4 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, Spices, Monosodium Glutamate, And Less Than 1% Partially Hydrogenated Cottonseed And Soybean Oil 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.

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Nutrition Facts

Serving Size 3g
Servings Per Container 200

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 610mg		25%
Total Carbohydrate 1g		0%
Dietary Fiber 0		0%
Sugars 0		
Protein 0		

Vitamin A 0% • Vitamin C 0%

Calcium 0% • Iron 0%

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

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