

CUSTOM  BLENDED
BACKWOODS[®]
CURED SAUSAGE SEASONINGS
Enhancing Flavors For Wild Game & Domestic Meat

Salami

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 6 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, Corn Syrup Solids, Spices, Monosodium Glutamate, Garlic Powder, 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.



Nutrition Facts

Serving Size 2g
Servings Per Container 75

Amount Per Serving

Calories 0 **Calories from Fat** 0

% Daily Value*

Total Fat 0 **0%**

Saturated Fat 0 **0%**

Trans Fat 0

Cholesterol 0 **0%**

Sodium 330mg **14%**

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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