

10 Lb. Recipe

- 10 Lb. Pork Butts
- 3 Whole Eggs
- 1 Pint Fresh Milk
- 10 ozs. Soy Protein Concentrate (2 Cups)
Do not pack into cup
- 4 ozs. Bratwurst Seasoning

Grind meat through a 3/8" grinder plate. Add all ingredients and mix thoroughly into meat until evenly distributed. Stuff into a 32-35 mm hog casing. Freeze any sausage that will not be eaten immediately.

The seasonings in this jar are mixed without the chemical use of silicone dioxide, an anticaking agent. If the seasoning cakes up – IT IS NOT SPOILED – it can easily be crushed in your hands and used.

No Additional Salt Needed. Store in Cool Dry Space

Processed from: Salt, Pepper, Dextrose, Nutmeg and Other Spices.

THE SAUSAGE MAKER, INC
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Questions or Comments?
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Bratwurst Sausage

Net Wt.: 1 lbs. 4 oz.
Makes 50 lbs

91100

Nutrition Facts

Serving Size 3 1/2 g (0.1 oz)
Servings Per Container 162

Amount Per Serving

Calories 0 Calories from Fat 0

% Daily Value*

Total Fat 0g 0%

Saturated Fat 0g 0%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 1090mg 45%

Total Carbohydrate 0g 0%

Dietary Fiber 0g 0%

Sugars 0g

Protein 0g

Vitamin A 0% • Vitamin C 0%

Calcium 0% • Iron 0%

* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:

Fat 9 • Carbohydrate 4 • Protein 4

