

### 10 Lb. Recipe

- 10 Lbs. Boneless Pork Butts or 7 Lbs. Venison & 3 Lbs. Fatty Pork Butt
- 1 Pint Ice Water
- 5 ozs. Breakfast Sausage Seasoning

Grind all the meat through a 3/16" grinder plate and mix all the ingredients into meat until all the spices are evenly distributed. Breakfast sausage may be stuffed into 32 - 35 mm hog casings or 22 - 24 mm sheep casings.

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, Dextrose, Pepper, Sage and Other Spices.

Soybean oil used to aid in the mixing process.

THE SAUSAGE MAKER, INC  
Buffalo, NY 14206  
www.sausagemaker.com

Questions or Comments?  
Call 1-716-824-5814  
Fax 1-716-824-6465



## Breakfast Sausage

Net Wt.: 1 lbs. 8 oz.

Makes 50 lbs

91200

### Nutrition Facts

Serving Size 3 1/2 g (0.1 oz)  
Servings Per Container 194

#### 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 910mg      38%

Total Carbohydrate 1g      0%

Dietary Fiber 0g      0%

Sugars 0g

Protein 0g

Vitamin A 0%      • Vitamin C 0%

Calcium 0%      • Iron 2%

\* 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



0 15913 91200 5