

10 LBS. RECIPE

- 6 lbs. lean venison
- 4 lbs. pork
- 2 level tsps. instacure #1
- 6 ozs. Trail bologna seasoning

The fat meat is ground through a 3/16" grinder plate. The venison is ground through a 1/4" or 3/8" grinder plate (coarseness greatly depends on personal preference). Thoroughly mix remaining ingredients with meat. Stuff into 3 1/2" x 24" fibrous casing & refrigerate at 45-50 °F for 48 hours. Place bologna into a 120 °F pre-heated smoker and hold until it starts to take on a brown color with the draft and damper about half open. Increase smoker temperature to 170 °F and hold until the sausage reaches an internal temperature of 158 °F. Remove sausage and air cool overnight at 60-70 °F.

NO ADDITIONAL SALT NEEDED. STORE IN COOL DRY PLACE.

The seasoning in this jar is 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.

Processed from : Salt, Dextrose, Corn Syrup Solids, Pepper, Nutmeg and Other Spices. Contains Mustard.

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Questions or Comments?
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Trail Bologna

Net Wt.: 2 lbs.
Makes 50 lbs

91170

Nutrition Facts

Serving Size 4 1/2 g (0.2 oz)
Servings Per Container 252

Amount Per Serving

Calories 10 Calories from Fat 0
Calories from Saturated Fat 0

| | % Daily Value* |
|-----------------------|----------------|
| Total Fat 0g | 0% |
| Saturated Fat 0g | 0% |
| Trans Fat 0g | |
| Cholesterol 0mg | 0% |
| Sodium 820mg | 34% |
| Total Carbohydrate 2g | 1% |
| Dietary Fiber 0g | 0% |
| Sugars 0g | |
| Protein 0g | 0% |

Vitamin A 2% • 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

