CUSTOM LEM BLENDED

BACKWOODS®

CURED SAUSAGE SEASONINGS

Enhancing Flavors For Wild Game & Domestic Meat

Franks

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 3-1/3 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 into a fine emulsion.
- Dissolve seasoning and cure in water. Mix thoroughly with meat emulsion until tacky.
- Stuff into 21mm collagen, hot dog, or 32-35mm natural hog casings. Twist casings to make 4-6" links and cook in preheated oven at 180°F. or smoke in a smoker until internal temperature reaches 165°F.
- Franks may also be boiled until internal temperature reaches 165°F.

Refrigerate or freeze finished product.

Keep cure out of reach of children.

Do not use more cure than recommended.

Seasoning Ingredients: Salt, Dextrose, Monosodium Glutamate (2.86%), Onion and Garlic Powder, Sodium Erythorbate (1.50%), Spice Extractives And Less Than 2% Tricalcium Phosphate Added As An Anticaking Agent.

Cure Ingredients: Salt, 6.25% Sodium Nitrite, FD&C Red #3 (For Color), And Less Than 2% Silicon Dioxide As A Processing Aid.

Contains No Gluten.

Warning: This product is manufactured in a facility that processes tree nuts.

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Nutrition Facts

Serving Size 2g
Servings Per Container 200

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 480mg		20%
Total Carbohydrate 1g		0%
Dietary Fiber 0		0%
Sugars 1g		
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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