



Zach's Spice Company
Library of Formulas

BRATWURST # 25
(For 25 lb of Sausage)
Fresh

Bratwurst is made with high quality meat cuts so that the trimmings are in good microbiological and chemical condition. Typical Bratwurst is made from veal and pork. However, an all-pork Bratwurst is common.

Suggested meats include:

#1	Boneless Veal	5.0 lb	#2	Pork Trimmings	12.5 lb
	Pork Shoulder	12.5 lb		Pork Shoulder	12.5 lb
	Pork Trimmings	7.5 lb			

Processing

1. Grind the meat through a breaker plate (chili plate)
2. Add Zach's Bratwurst Seasoning to the meat mixture and mix together for 5 to 10 minutes.
Optional: For authentic Bratwurst add 3 pints of milk and 3 whole eggs and mix well into the meat.
3. Regrind the meat through a 3/8" plate and stuff into an appropriate casing.
4. Allow sausages to chill completely before selling or storing.