



GARLIC SAUSAGE #50 (also called BOHEMIAN SAUSAGE) Fresh or Smoked

Garlic Sausage is made with high quality meat cuts so that the trimmings are in good microbiological and chemical condition. Typical Garlic Sausage is made from beef and pork, however, pork can be used alone for a different flavor of product.

Garlic sausage can be made into a fresh link sausage for grilling, or it can be made into a smoked link sausage.

Suggested meats include :

(use 75% lean and 25% fat trimmings)

#1	Beef trimmings	35 lb	#2	Pork Trimmings	50 lb
	Pork trimmings	15 lb			

Processing

1. Grind the lean meat through a breaker plate (or chili plate) separately from the fat for best results. This method prevents the fat from smearing during processing making the sausage appearance much better.
2. Add Zach's Garlic Sausage Seasoning (20 oz for 50 lb of meat) to the lean meat portion and mix together for 5 to 10 minutes to extract the protein.
3. Add the fat to the lean meat and mix for 5 minutes more.
4. Re grind the meat through a 3/8" plate and stuff into an appropriate size casing.

Note: Keep the meat as cold as possible to maintain its freshness. The sausage may be frozen for later use.