



Zach's Spice Company
Library of Formulas

JALAPENO SAUSAGE
(For 50 lb of meat)
Fresh or Smoked

Suggested meats include:

#1	Pork Butts	35 lb	Pork Butts	5 lb
	Pork Trimmings	15 lb	Pork Trimmings	25 lb
			3-way Boneless Chuck	15 lb

Processing fresh sausage

1. Grind the lean meat through a breaker plate (chili plate)
2. Add Zach's Jalapeno Sausage Seasoning to the meat mixture and mix together for 5 to 10 minutes.
3. Add the fat and regrind the meat through a 3/8" plate.
4. Add canned Jalapeno pieces (drain off juice to reduce heat factor) to the meat mixture and mix completely.
5. Stuff into an appropriate casing.
6. Allow sausages to chill completely before selling.

Processing smoked sausage

See instruction sheet for " Making Smoked Sausage."

1. Add canned Jalapeno pieces (drain off juice to reduce heat factor) to the meat mixture and mix completely.

Note: Cheese pieces can be added with the jalapenos if desired. Use only cheese that doesn't melt easily, such as Cheddar.

2. Stuff into an appropriate casing.