

## HOW TO MAKE SAUSAGE

**1. Grind** – Weigh meat first, then grind through <sup>15</sup>/<sub>64</sub>" sausage plate once, following the instructions provided with your grinder. (Chilled or partially frozen meat is easier to grind.)

**2. Mix** – Follow the MIXING chart to determine how much cure and seasoning to use. Use standard measuring spoons and a non-metallic bowl. Mix thoroughly until blended or meat becomes sticky.

**3. Make Patties & Stuff** – Fill casings using Eastman Outdoors® Sausage Stuffer and Sausage Casings. Follow stuffer instructions for best results. (Seasoned meat can also be made into patties and frozen.)

**4. Refrigerate** – Keep fresh or smoked sausage refrigerated at all times, or freeze for future enjoyment. Never eat uncooked sausage.

**TIP: Our seasonings were formulated using 100% wild game. For a richer, juicier sausage, try:**

- 70% wild game and 30% pork for summer sausage and snack sticks
- 50% wild game and 50% pork for fresh sausage
- 80% beef and 20% pork for beef sausage

## HOW TO MAKE SAUSAGE

### Mild Flavor Sausage

Type of Sausage	Seasoning	Pounds of Meat	Cure (pink)
Bratwurst	2 oz. package	5 lbs.	none
Breakfast Sausage	2 oz. package	5 lbs.	none
Sweet Italian	2 oz. package	5 lbs.	none
Cheesy Bratwurst	2 oz. package	5 lbs.	none
Hickory Snack Stick	2 oz. package	7 1/2 lbs.	1/2 of 3 oz. package
Spicy Snack Stick	2 oz. package	7 1/2 lbs.	1/2 of 3 oz. package
Summer Sausage	3 oz. package	15 lbs.	3 oz. package

### Full Flavor Sausage

Type of Sausage	Seasoning	Pounds of Meat	Cure (pink)
Bratwurst	3 1/2 tsps.	1 lb.	none
Breakfast Sausage	4 tsps.	1 lb.	none
Sweet Italian	3 tsps.	1 lb.	none
Cheesy Bratwurst	5 tsps.	1 lb.	none
Hickory Snack Stick	3 1/2 tsps.	1 lb.	1 level teaspoon
Spicy Snack Stick	3 1/2 tsps.	1 lb.	1 level teaspoon
Summer Sausage	3 tsps.	1 lb.	1 level teaspoon

- Cheesy Bratwurst – for best results, add two slices diced cheddar cheese and 1/4 cup beer per pound, mix into meat.
- Spicy Snack Stick – for best results, add 1/2 tsp. of cracked peppercorn, mix into meat.

## SERVING SUGGESTIONS

- Pair sausage links or patties with eggs or pancakes.
- Top Sweet Italian Sausage with grilled onions and peppers on a hoagie roll.
- Serve Summer Sausage with a cheese platter or sliced on rye bread for savory sandwiches.
- Hickory and Spicy Snack Sticks are a nutritious treat for hiking, hunting or backpacking.
- Beer and Cheddar Sausages are an all-time hit at tailgate parties and cookouts.
- Bratwurst and Cheesy Bratwurst are extra-delicious cooked in beer.

## THE BEST WAY TO MARINATE WILD GAME MEAT

### Eastman Outdoors Reveo™

"Tames the game" and makes any meat fork-tender and flavor-rich. Outstanding for jerky, sausage, steaks, chops and roasts.



The revolutionary way to speed up marinating and infuse meat with succulent flavor. Marinates better in 20 minutes, than 24 hours of soaking.

- Better moisture, better flavor, better tenderness, less time
- Same top-quality technology used by professional chefs
- Get expert results in 2 easy steps
- Marinates meat in 20 minutes, not 24 hours
- Infuses with rich taste, tenderizes to perfection
- Easy to clean – dishwasher safe
- 100% guaranteed, 1-year warranty

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or call 1-877-REVEO-IT toll-free to try it now!

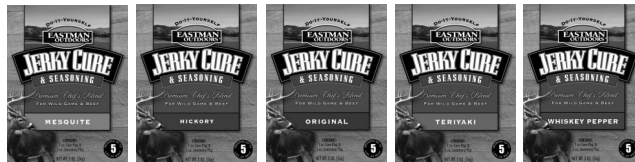
## LOOK FOR THESE GREAT PRODUCTS

### Eastman Outdoors® Accessories.

- 38970 - Natural Sheep Casings for breakfast link sausages
- 38671 - Fibrous Casings for smoked sausages like Summer and Pepperoni
- 38672 - Natural Hog Casings for bratwurst-size sausages
- 38216 - 5 lb. Sausage Stuffer
- 38217 - Jerky Chef Jerky Maker
- 38213 - #10 Meat Grinder
- 38214 - #32 Meat Grinder

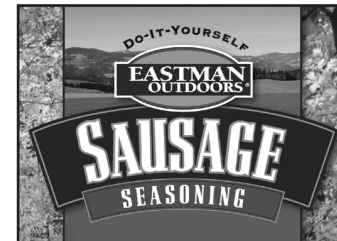
### Eastman Outdoors® Jerky Cure & Seasoning.

Five flavors created by professional wild game chefs include Original, Hickory, Mesquite, Teriyaki and Whiskey Pepper.



### Eastman Outdoors® Sausage Kits.

Make gourmet-quality sausage expertly at home. Contains the seasonings, cure and casings to create a wide variety of sausages. Just add your own beef, pork, poultry or wild game.



Eastman Outdoors makes it easy to make your own sausage.

## BEFORE YOU BEGIN

We suggest you make a batch following our directions first. Then you can experiment with different amounts of seasoning to your taste. Sausage can be made from many types of meats including beef, pork, turkey, chicken, lamb, veal and wild game. For best results, use 80% lean meat or better.

When using wild game, freeze the meat for at least 60 days at 0°F (-18°C) before preparation as a precaution against parasites. To prevent cross-contamination, clean and disinfect all cooking surfaces and tools before and after use. See FDA safety measures at [www.foodsafety.gov](http://www.foodsafety.gov)

**IMPORTANT:** Nitrites are used in curing meats. We made the cure pink so it will not be confused with the seasoning. Do not eat cure before cooking. Keep out of the reach of children. When measuring cure always use standard measuring spoons level full. Scrape excess cure from your measuring spoon to assure a level measurement.