CUSTOM BLENDED

BACKWOODS®

FRESH SAUSAGE SEASONINGS

Enhancing Flavors For Wild Game & Domestic Meat

Garlic

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 packet into 25 ounces of water for 25 pounds of meat.

To make smaller batches: Use 4 teaspoons of seasoning and 1 ounce of water for each pound of meat used.

Directions:

- Grind a mixture containing at least 20% pork or pork fat.
- Dissolve seasoning in water. Mix thoroughly with meat until tacky.
- Stuff into 32-35mm natural hog or collagen casings. Twist casings to make 4-6" links.
- Finished product can be fried, broiled or grilled.

Refrigerate finished product.

Any product not used within 4 days should be properly wrapped and frozen.

Seasoning Ingredients: Sea Salt, Garlic Powder, Spice, Not More Than 2% Silicon Dioxide Added To Prevent Caking.

Contains No Gluten, No MSG.

Nutrition Facts

Serving Size 3g
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 750mg	31%
Total Carbohydrate 1g	0%
Dietary Fiber 0	0%
Sugars 0	
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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