

CUSTOM  BLENDED

# BACKWOODS®

CURED SAUSAGE SEASONINGS

Enhancing Flavors For Wild Game & Domestic Meat

## Pepperoni

*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 and cure packets into 25 ounces of water for 25 pounds of meat.

**To make smaller batches:** Use 4-1/2 teaspoons of seasoning, a scant 1/4 teaspoon of cure (1.1g) 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 and cure in water. Mix thoroughly with meat until tacky.

**Process in one of the following ways:**

- Roll into logs (about 10" long and 2" in diameter). Roll back and forth to remove air. Preheat oven to 300°F. and place in oven for 1 hour or until internal temperature reaches 165°F. Remove and cool.
- Stuff into fibrous or non-edible collagen casings (soak casings in warm water prior to stuffing) and place in refrigerator overnight. Preheat oven to 180°F. and place in oven or smoke in a smoker until internal temperature of the log reaches 165°F. Remove and cool.

**Refrigerate or freeze finished product.**

**Keep cure out of reach of children.**

**Do not use more cure than recommended.**

**Seasoning Ingredients:** Salt, Spices, Garlic, Sugar and Natural Smoke Flavor.

**Cure Ingredients:** Salt, 6.25% Sodium Nitrite, FD&C Red #3 (For Color), And Less Than 2% Silicon Dioxide As A Processing Aid.

**Contains No Gluten, No MSG.**



## Nutrition Facts

Serving Size 1g  
Servings Per Container 374

**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** 360mg    **15%**

**Total Carbohydrate** 0    **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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Request a free catalog of seasonings & meat processing equipment