

CUSTOM  BLENDED

BACKWOODS[®]

FRESH SAUSAGE SEASONINGS

Enhancing Flavors For Wild Game & Domestic Meat

Cajun

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 5 ounces of water for 5 pounds of meat.

To make smaller batches: Use 3-1/2 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: Salt, Spices (Includes Red, Black, & White Pepper), Sugar, Onion Powder, Garlic Powder, And Less Than 2% Tricalcium Phosphate Added As An Anticaking Agent.

Contains No Gluten, No MSG.

Warning: This product is manufactured in a facility that processes tree nuts.

Nutrition Facts

Serving Size 2g
Servings Per Container 40

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 330mg **14%**

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.



LEM Products | West Chester, Ohio 45011

Toll Free 1-877-536-7763 | www.lemproducts.com

Request a free catalog of seasonings & meat processing equipment

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