



LEGG'S BLEND 105 SMOKED SAUSAGE

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Legg's Old Plantation Smoked Sausage Seasoning - Blend 105

SIZE: 11 oz. (Seasons 25 lbs. of meat)

INGREDIENT STATEMENT ON BAG:

Blended of Salt, Dextrose, Spices and Sodium Erythorbate (7/32 oz.).

DESCRIPTION:

This blend is used to produce a "Southern Style" smoked sausage. It contains some crushed red pepper for visibility in the finished product. Each 11 oz. Bag correctly seasons 25 lb. of meat.

SMOKED SAUSAGE

INGREDIENTS:

- ☐ 20 lb. Boneless Pork (30 % fat)
- ☐ 5 lb. Boneless Beef (30 % fat)
- ☐ 1 oz. Cure (6.25 % sodium nitrite)
- ☐ 3 lb. Water
- ☐ 11 oz. bag of Legg's Old Plantation Smoked Sausage Seasoning - Blend 105

MANUFACTURING PROCEDURE:

1. Coarse grind the meat through a 1/2-inch plate.
2. Transfer to mixer and add seasoning, cure and 3.0 lbs. water. Mix 3 minutes.
3. Re grind through a 1/8-inch plate.
4. Stuff into 36-38mm casings and hold overnight in cooler.
5. Process the sausage through smokehouse to an internal temperature of 152 – 155 degrees F.
6. Chill to 40 degrees F. and package.

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