



LEGG'S BLEND 106 SMOKED POLISH KEILBASA

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Legg's Old Plantation Smoked Polish Kielbasa Seasoning - Blend 106

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

INGREDIENT STATEMENT ON BAG:

Blended of Salt, Dextrose, Spices, Monosodium Glutamate (4.55 %),
Garlic Powder and Sodium Erythorbate (7/32 oz.).

DESCRIPTION:

This blend contains white pepper; coriander and garlic powder in a combination that will give an authentic Polish flavor. Each 11 oz. Bag correctly seasons 25 lb. of meat.

SMOKED POLISH KIELBASA

INGREDIENTS:

20 lb. Boneless Pork (30 % fat)
5.0 Lb. Boneless Beef (30 % fat)
1.0 Oz. Cure (6.25 % sodium nitrite)
3.0 Lb. Water
11 oz. bag of Legg's Old Plantation Polish Kielbasa Seasoning - Blend 106

MANUFACTURING PROCEDURE:

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

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