



## LEGG'S BLEND 114 SUMMER SAUSAGE

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### Legg's Old Plantation Summer Sausage Seasoning - Blend 114

**SIZE:** 18 oz. (Seasons 25 lb. meat)

**INGREDIENT STATEMENT ON BAG:**

Blended of Salt, Dextrose, Sugar, Spices, Garlic Powder, Sodium Erythorbate (7/32 oz.), and less than 2 % Tricalcium Phosphate added as an Anti-caking agent.

**DESCRIPTION:**

This blend contains salt, sweeteners, spices and garlic in a combination sure to produce tasty product.

**SUMMER SAUSAGE**

**INGREDIENTS:**

- 25 lb. 70 % lean beef
- 3 lb. Water (optional)
- 1oz. Cure # 1 (6.25 % sodium nitrite)
- 18 oz. bag of Legg's Old Plantation Summer Sausage Seasoning - Blend 114

**MANUFACTURING PROCEDURE:**

1. Grind meat through 1/4-inch plate. Transfer to mixer.
2. Add water, seasonings and cure.
3. Mix until the meat block is tacky. (6-8 minutes)
4. Re grind through a 1/8-inch plate. Stuff into casings.
5. Process in smokehouse to 155 degrees F. internal.

To maintain a reduced pH product use starter culture or encapsulated acid and adjust procedures as needed.

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