



# LEGG'S BLEND 116 SNACK STICK SEASONING

## INFORMATION SHEET

Page 1 of 1

---

26 Lyerly St. Houston, TX 77022 713-691-2935 800-356-5189 Fax: 713-691-3250

---

### Legg's Snack Stick Seasoning – Blend 116

**SIZE:** 18.5 Oz. - Seasons 25 lbs. of meat

**INGREDIENT STATEMENT ON BAG:**

Blended of Salt, Dextrose, Sugar, Spices, Mustard (1.35 %), Garlic Powder, Sodium Erythorbate (7/32 oz.), and less than 2 % Tricalcium Phosphate added as an anti-caking agent.

**DESCRIPTION:**

This popular blend contains the perfect combination of mustard, garlic, and spices to produce a tasty product.

**INGREDIENTS**

- 20 lbs lean beef or wild game
- 5.0 lb pork trimmings
- 18.5 Oz. Legg's Old Plantation Snack Stick Seasoning - Blend 116
- 1 oz. Legg Cure (6.25 % Sodium Nitrite)
- 1.75 lb. Ice or Water

**MANUFACTURING PROCEDURE:**

1. Grind meat thru 3/8 inch or larger plate. Use fresh, cold meats (30 degrees F. Pre-grind temperature).
2. Mix seasoning and 1.0 oz. cure with water and pour on meat.
3. Mix with meat for 3-5 minutes.
4. Re grind using 3/16" Plate. Stuff in 21mm collagen casings or sheep casings.
5. Place in smokehouse preheated to 130° F. for 1 hour.
6. Raise temperature to 150° F. and add smoke.
7. Smoke for 1 - 2 hours.
8. Raise Smokehouse temp to 170-180° F. and continue to process to 152-155 degrees F. internal temperature.

**NOTE:** For a reduced pH Snack Stick add 3 oz. of Encapsulated Citric Acid.

---

For more recipes and information call us, come by or visit us on our *Web Site*. [www.alliedkenco.com](http://www.alliedkenco.com)

**WE CATER TO THE "DO IT YOURSELF PERSON"**  
**CALL FOR A FREE SAUSAGE MAKING AND SUPPLIES CATALOG**

---