



ZACHS  
Jalapeno Sausage  
Seasoning  
ZH 653P50

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Select a meat formula below

#1 Formula	#2 Formula	# 3 Formula	# 4 Formula
Pork Butts - 17.5 lb.  Pork Trimmings - 7.5 lb.	Pork Trimmings - 17.5 lb. (50% Fat)  3-way Boneless Chuck - 7.5 lb.	Wild Game - 17.5 lb.  Pork Trimmings - 7.5 lb. (80% Fat)	Wild Game - 12.5 lb.  Pork Shoulder Or Pork Butt - 12.5 lb.

- Weigh the meat and trimmings according to meat formula selected.
- Grind the lean meat through a breaker plate (kidney plate or the largest plate you have.)
- Grind the trimmings (fat) through a breaker plate (kidney plate or the largest plate you have.)
- Combine lean and fat per meat formula selected.
- Add Zach's Jalapeno Sausage Seasoning to the meat mixture and mix completely. You may add fresh chopped, dehydrated or canned Jalapenos, to taste, if desired. Always rehydrate any dehydrated Jalapenos. When using canned Jalapenos always drain off juice.
- Regrind the meat through a 3/16 plate (for regular sausage) or 1/4" plate (for coarse sausage).
- Stuff into an appropriate casing.
- Allow sausage to chill completely before packaging or dry at room temperature before smoking. If smoking, follow a smoking schedule.

Note: Diced Cheese can be added if desired. Use only cheese that doesn't melt easily. When the cheese is run thru a grinder plate smaller than 3/8" it will be less visible in the final product, so, for better visual results, don't add the cheese to the meat mix until all the grinding is done. High Temperature cheese available from some Butcher Supply Houses.

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