



Wyld Seasoning Bratwurst Mixes Directions

Making your own sausage takes a bit of an investment to truly make it where the whole family can join in and enjoy. You need a meat grinder and a sausage stuffing machine, but this is not a must have for making grilling patties. But the results are well worth the time and effort. Not only will your sausage be tasty, using the **WYLD Seasoning products will ensure the exact taste you want. What's more, you'll have plenty of sausage to go around. Each jar makes ten pounds of sausage.**

Our Bratwurst Mixes can be used for the traditional links. For a great change package some in bulk for making some of the your finest Tex-Mex recipes or stuffed peppers. Don't forget to make patties for the best tasting burgers you will ever cook.

1. Select the meat you want to use in your sausage. First off choose to grind your own or use some venison meat you have previously ground. If your using venison keep in mind that adding a little pork fat will help ensure moisture while giving the spices something that will help enrich your sausage. If you choose to go this way we recommend no more than 20% of the weight be pork fat. So for 10 pounds of venison you need 2 pound of fat. If you have chosen some all ready ground meat be sure its not to fatty and you can skip some parts in the next few steps.
2. Select the type of casing you will be using. Most bratwursts are done in an collagen edible casing. No soaking is needed for these like a fibrous casing.

3. **Prepping the grinder and stuffing machine.** Not only do they need to be clean they need to be very cold. Preplan for this and do these steps before getting any meat out to grind. Place this equipment and bowls you will be using in the freezer for a couple hours so they will remain cold thru the grinding process. Repeat as often as needed till finished grinding.
4. **Choose the proper size of holes for your meat grinder to be used.** Small holes are used for the sausage that will have very little texture and will be the simplest to chew. Medium holes is the most common for sausage and will give homemade style texture and chew when cooked. Large holes are mostly used for dry sausage or even making fresh stew meat. We recommend using a 2 step grinding method. The first time you grind the meat use a 3/8 size hole and for the second grind use a 1/8 size hole.
5. **Cut your meat and fat up into sizes your grinder will work with.** Most will be about 1 inch. Mix the meat and fat up so it is ground like 3 pieces of meat then 1 piece of fat.
6. **In the bowl that your newly ground meat is in, pour in the amount of bratwurst seasoning needed for this amount of meat.** Hand mix till you see all the seasoning thoroughly blended.
7. **Your choice of how you want to eat the sausage comes in to play now.** If you doing bratwurst links its time for stuffing. Using a stuffer machine or a hand held stuffer for this method. When doing this do your best to make sure no air pockets gather in the casing with the meat. You can puncture the casing to release any if needed.
8. **If you feel you want to make some in bulk form for other recipes now would be the time you can vacuum pack it for freezing.**
9. **When making bratwurst links you can make 1 continuous long strand of sausage till you run out of meat or need to add more casing on the machine.** Once your done with that its time to make the length of bratwurst you want. When making the length of your links, keep in mind the packages you will storing them in. A simple spinning method will work fine for making the proper lengths.
10. **Smoking/cooking the sausage right away is perfectly fine.** However we recommend letting the sausage set in the refrigerator for 8-12 hours before cooking. This will allow all those wonderful spices to melt into the meat for full flavor.
11. **Keep in mind before and after smoking/cooking that this product will need to be kept refrigerated.** These sausage spices will not keep it from spoiling when out of refrigeration. Use within 5 days and freeze the rest in a vacuum packed bag. You will have it for a year long enjoyment.