

SAUSAGE SEASONINGS



FAMILY STYLE SAUSAGE SEASONING



Each 8 oz. bag seasons 25 lbs. of meat.



Ingredients: Salt, Dextrose, White Pepper, Red Pepper, Ginger, Oleoresin of Rosemary, Oil of Sage, Coriander, Oleoresin of Red Pepper

FSRG18	1-8 oz. bag
FSRG128	1 case (12-8 oz. bags)
FSRG248	1 case (24-8 oz. bags)
FSRG488	1 case (48-8 oz. bags)

Same blend as mild except cayenne and crushed red pepper are added for a little extra zing. We rate it only mildly hot.



Ingredients: Salt, Dextrose, Red Pepper, Black Pepper, Oleoresin of Rosemary, Oil of Sage, Coriander, Oleoresin of Red Pepper

FSHT18	1-8 oz. bag
FSHT128	1 case (12-8 oz. bags)
FSHT248	1 case (24-8 oz. bags)
FSHT488	1 case (48-8 oz. bags)

Hint: Sausage made from 100% pork butt is considered the highest quality. You can also use 50% pork butt and 50% pork trimmings to make an excellent sausage.



PREMIUM PORK SAUSAGE SEASONING



Each 8 oz. bag seasons 25 lbs. of meat.

Ingredients: Salt, Dextrose, Black Pepper, Coriander, Red Pepper, Sage, Ginger, Oleoresin of Rosemary, Oil of Sage, Oleoresin of Red Pepper

PRE18	1-8 oz. bag
PRE128	1 case (12-8 oz. bags)
PRE248	1 case (24-8 oz. bags)
PRE488	1 case (48-8 oz. bags)

COUNTRY STYLE RANCHERS SAUSAGE SEASONING



Each 8 oz. bag seasons 25 lbs. of meat.

Ingredients: Salt, Red Pepper, Sage, Dextrose, Coriander, Black Pepper, Oleoresin of Rosemary, Oil of Sage, Oleoresin of Red Pepper

RAN18	1-8 oz. bag
RAN128	1 case (12-8 oz. bags)
RAN248	1 case (24-8 oz. bags)
RAN488	1 case (48-8 oz. bags)

ENGLISH BANGER STYLE SAUSAGE SEASONING



Each 8 oz. bag seasons 25 lbs. of meat.

Add bread crumbs to create a traditional banger style sausage.

Ingredients: Salt, spices, Citric Acid

ENG18	1-8 oz. bag
ENG68	1 case (6-8 oz. bags)
ENG128	1 case (12-8 oz. bags)





POLISH STYLE SAUSAGE SEASONING

Each 13 oz. bag seasons 25 lbs. of meat

Ingredients: Salt, Dextrose, Black Pepper, Mustard Seed, Caraway, Nutmeg, Garlic, spices

- POL113 1-13 oz. bag
- POL1213 1 case (12-13 oz. bags)



BRATWURST SAUSAGE SEASONING

Each 8 oz. bag seasons 25 lbs. of meat.

Ingredients: Salt, White Pepper, spices, Mustard, Sugar

- BRAT18 1-8 oz. bag
- BRAT128 1 case (12-8 oz. bags)



SWEDISH POTATO STYLE SAUSAGE SEASONING

Each 13 oz. bag seasons 25 lbs. of meat.

Use pork and beef. Add boiled potatoes and a touch of fresh onions to make a traditional sausage.

Ingredients: Salt, Black Pepper, Coriander, Allspice, Dextrose, Ginger, Mustard, Cinnamon

- SWE113 1-13 oz. bag
- SWE1213 1 case (12-13 oz. bags)



ITALIAN STYLE SAUSAGE SEASONING

Each 16 oz. bag seasons 25 lbs. of meat.



Ingredients: Dextrose, Salt, Black Pepper, Fennel, Garlic, natural flavor, Oil of Fennel

- ITS116 1-16 oz. bag
- ITS616 1 case (6-16 oz. bags)
- ITS1216 1 case (12-16 oz. bags)
- ITS2416 1 case (24-16 oz. bags)



Ingredients: Dextrose, Salt, Black Pepper, Fennel, Crushed Red Pepper, Garlic, Cayenne, natural flavor, Oil of Fennel

- ITH116 1-16 oz. bag
- ITH616 1 case (6-16 oz. bags)
- ITH1216 1 case (12-16 oz. bags)
- ITH2416 1 case (24-16 oz. bags)



BASIL SAUSAGE SEASONING

Each 13 oz. bag seasons 25 lbs. of meat.

Ingredients: Salt, Basil, Dextrose, Black Pepper, Mustard Seed, Caraway, Nutmeg, Garlic, spices

- BAS113 1-13 oz. bag
- BAS1213 1 case (12-13 oz. bags)



GERMAN STYLE SAUSAGE SEASONING

Each 13 oz. bag seasons 25 lbs. of meat.

Ingredients: Salt, Dextrose, Coriander, Black Pepper, Nutmeg, Bay Leaves

- GER113 1-13 oz. bag
- GER1213 1 case (12-13 oz. bags)