

SAUSAGE MAKING INSTRUCTIONS

Add small amount of water to 1 packet of sausage seasoning, mix with 12 lbs. of meat until seasoning is evenly distributed for a quality product.



1 Remove grinder knife & plate before mounting stuffer tube to grinder.



2 Hold open casing end and fill with water to help lubricate inside of casing.



3 An ample amount of water will help keep casings from sticking to stuffer tube.



4 Slide casing onto stuffer tube using forefinger and thumb until full length is loaded onto tube.



5 Release excess air from grinder by running until meat is at the end of the tube. Wrap end of casing around fingers and start grinder while gently pulling casing with one hand while regulating casing distribution from the tube with the other hand to keep casing from breaking or bunching up.



6 Pinch sausage at desired length with both hands and spin a few turns to secure ends and keep meat in sausage. A plump, firm sausage is the desired finished product. Cut sausage and tray.



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