



Wild Boar & Pork Sausage

Pan Sausage

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

- 15 lb. wild boar meat - venison can be substituted for the boar in this recipe and it works well also.
 - 10 lb. fresh pork shoulder
 - 5 lb. fresh pork fat

 - 2 Tbs. coarse black pepper
 - 2 Tbs. ground thyme
 - 2 Tbs. garlic powder
 - 2 Tbs. paprika
 - 2 tsp. ginger
 - 2 cups buttermilk
 - 6 Tbs. salt

 - 1/2 cup brown sugar
 - 1/2 cup sage
 - 2 Tbs. onion powder
 - 2 Tbs. cayenne pepper
 - 1/4 cup parsley flakes
 - 1/2 tsp. nutmeg
1. Grind all meat through the largest plate you have, (preferably a 3 hole kidney plate)
 2. Add buttermilk and seasonings to meat and mix in a large container
 3. Grind mixture second time through 3/16" sausage plate

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