

Uncle Dave's Pork Breakfast Sausage

Ingredients for 5 Lbs.

5 pounds Boneless pork butt with fat
2 tablespoon salt
½ tablespoon ground white pepper
1 tablespoon rubbed sage
½ teaspoon ginger
½ tablespoon nutmeg
½ tablespoon thyme
½ tablespoon ground hot red pepper (optional)
1 cup water
1 teaspoon Prague Powder No. 1 (also known as "Insta Cure No. 1" * or "LEM Cure") **

Prague Power No. 1 can be eliminated from the recipe if you want.

Grind all the meat through a 3/16" or 1/4" grinder plate and place in a mixing tub. Add all the ingredients and mix well until all of the spices are evenly distributed.

Form into patties, package and freeze, or freeze as bulk (make into patties after thawing).

Note: Some prefer more sage flavor, so after your first batch you may want to add a little bit more. Do slowly until you find the amount you like.

Source: David J. Ruhland; Reedsburg, WI

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**Can be found at:

<http://www.sausagemaker.com/>

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