

# GAMEKEEPER HOG CASINGS SAUSAGE MAKING

## Directions:

- Soak and rinse casings in warm water until soft and pliable (30 minutes).
- The casings are now ready for stuffing with your homemade sausage prepared with your favorite sausage seasoning.

**Note: Remove fibrous casings from prepared sausage before eating.**



## Fibrous Casing

Great for summer, salami & pepperoni size sausages. Average size: 2.5" x 20"

Makes approx. 15 lbs. NET WT. 1.5 OZ. (42.5g)



## Hog Casings

100% Natural. Best for Italian, bratwurst & BBQ size sausages.

Makes approx.. 25 lbs. NET WT. 4 OZ. (113.4g)

## BEFORE YOU BEGIN

We suggest you make a batch following our directions first. Then you can experiment with different amounts of seasoning to your taste. Sausage can be made from many types of meats including beef, pork, turkey, chicken, lamb, veal and wild game. For best results, use 80% lean meat or better.

When using wild game, freeze the meat for at least 60 days at 0°F (-18°C) before preparation as a precaution against parasites. To prevent cross-contamination, clean and disinfect all cooking surfaces and tools before and after use. See FDA safety measures at [www.foodsafety.gov](http://www.foodsafety.gov).

**IMPORTANT:** Nitrites are used in curing meats. We individually packaged the cure so it will not be confused with the seasoning. Do not eat cure before cooking. Keep out of the reach of children. When measuring, cure always use standard measuring spoons to assure a level measurement.

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