

Recipe Name:	Turkey or Chicken Breakfast Sausage		
Variation Name:	low fat breakfast sausage		
Date entered:	1/31/2014	15%	max liquid absorption (% of meat weight)(default 15%)
Date used:	1/31/2014	0%	liquid added by packer (% of meat wt.)(default:0%)
<i>For 'skin-on' brined meats, reduce weight entry by 10%</i>			

				state:	cook before eating	cure not necessary
				style:	fresh	(from below) fat: 05.7%, salt: 1.26%
Ingredients:				nitrite: 00 ppm, nitrate: no nitrate		
kg.	est.volume	grams	pct.	item		
0.01200	2.01 tsp	12.000	1.26%	salt (non-iodized)	original: 2 tsp (too salty)	
0.90800		908.000	95.20%	Poultry-turkey (6% fat)	original: 2 lbs	
0.03000	30.00 ml	30.000	3.15%	wine (dry white)	original: 2 Tbsp	
0.00240	1.14 tsp	2.400	0.25%	pepper (black)	original: 1 tsp	
0.00020	.13 tsp	0.200	0.02%	marjoram (dried)	original: 1/2 tsp	
0.00050	.36 tsp	0.500	0.05%	thyme	original: 1/2 tsp	
0.00070	1.00 tsp	0.700	0.07%	sage	original: 1/2 tsp	
0.9538	total weight, kg.		...of sausage (ignores casing)			

0.0120	salt weight, kg.	1.26%	salt weight, wt. %	...salt (including cure)
-	sugar weight, kg.	0.00%	sugar weight/wt. %	...sugar (including cure)
		00 ppm Nitrites (bulk)		
		no nitrate Nitrates (bulk):		
0.05	est. total fat, kg.	5.7%	fat %	...estimate
0.62	est. total water, kg.	64.6%	water % (natural + packer + recipe liquids)	...estimated water (all forms)

Batch #/Wt/Date:	1	0.9538	1/31/2014
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Cook Note 1	Good breakfast sausage. Patties are fine. Does not firm up when worked, so use "splats" and press 'em in the frying pan.
Cook Note 2	Substituted cheap ground chicken for turkey. Tasted fine.
Cook Note 3	Peery & Reaves " Home Sausage Making" p.178
Cook Note 4	<cooking note 4>

This Recipe - - NOTES: **This Recipe- - Rating: Good**

Grind fine. Mix. Stuff into small sheep or hog casing, 2" to 3" links, or use as patties.

If making patties, sear on both sides so they'll hold patty form, then freeze. To eat, thaw, then re-fry or nuke.

DO NOT SMOKE.

Resources	casing: sheep (if used).	other: <none>
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Raw Material Treatment

step 1 Grind fine. Mix.

step 2 <RMT note 2>

step 3 <RMT note 3>

step 4 <RMT note 4>

Finished Product Treatment

detail 1 Stuff into small sheep or hog casing, 2" to 3" links, or use as patties.

detail 2 If making patties, sear on both sides so they'll hold patty form, then freeze.

detail 3 To eat, thaw, then re-fry or nuke.

Abstract:

Pickle: none

Grind: fine

2nd Grind: none

Mix: mix well with gloved hands.

Stuff & Tie: Sheep or small hog casing 2" to 3" long. Can use as patties.

Rest: Eat or freeze immediately.

Smoke: DO NOT SMOKE.

Cool: N/A

Store: Cool. Cook or freeze immediately. Good for up to maybe two months, frozen.

Package: freezer bags appropriate