

# Regular Sausage

40 pounds meat, (50/50 beef and pork or pork and moose),  
2/3 c salt,  
2/3 c tenderquick,  
2/3 c brown sugar,  
¼ c black pepper,  
1 large handful mustard seed,  
3 cloves garlic crushed and soaked in 1 quart of water.

I usually mix the brown sugar in the garlic water, it mixes in better.

Put all dry ingredients into a separate jar and mix well.

Method: spread meat out in uniform thickness and poke holes with your fingers. Spread ½ the dry mix over the meat uniformly and pour through a sieve ½ the liquid. Mix altogether. Then repeat the process with the remainder. Before putting in casing, fry a patty to taste and if it's OK put in casings. Smoke, cool and package.

