



GREAT CANADIAN JUNIPER *Sausage*

A traditional European-style sausage. Great for any combination of meat protein and serving any time of year.



CUSTOM FORMULA

For _____ kg Meat Block

Date _____

Meat & Casing:

- 100% trimmed pork butt, lean pork trim, or your preferred meat blend
- 32–35 mm hog casing (or preferred casing size)

SEASONING BLEND

INGREDIENT	AMOUNT PER KG	YOUR AMOUNT
Salt, Non-Iodized	18g/kg	
Mace, Ground	1g/kg	
White Pepper	2g/kg	
Coriander, Ground	1g/kg	
Allspice, Ground	0.5g/kg	
Dextrose	3g/kg	
AIM (Deheated Mustard)	20g/kg	
Onion Powder	1g/kg	
Water, Ice	100g/kg	
Juniper Berries	100g/kg	

DID YOU KNOW?

You don't have to stop at juniper.

Try experimenting Saskatoon berries, Haskap berries, Cranberries or Blueberries

INSTRUCTIONS



1 PREPARE

Sanitize all food-contact surfaces and wash hands thoroughly. Keep meat and equipment as cold as possible throughout the process.



2 MEASURE

Weigh the meat, spices, and ice water according to the recipe formulation.



3 GRIND

Grind the meat through a 5.0 mm (3/16") plate into a stainless steel bowl or food-safe container.



4 MIX

Add seasonings, juniper berries (if using), and ice water. Mix thoroughly until evenly combined, keeping the mixture cold.



5 STUFF & FINISH

Stuff into casings and link as desired, or form into patties. Package and freeze any unused sausage mixture.

TOOLS & INGREDIENTS YOU'LL NEED



Sausage
Grinder



Stainless Steel
Bowl & Spoon



Measuring Cup
with Ice Water



Juniper
Berries



Spices

