

SAUSAGE

Making home made sausages is easier than you might think BUT like most meats handle them with care!

Making sausage can be as simple as buying ground beef, pork, turkey or lamb from the local supermarket and mixing in some herbs and spices, making patties and cooking them.

Or

You can purchase a grinder, grind your meats, mix in herbs and spices and stuff them into casings. It's all up to you! To get started unless you already have the grinders and stuffers I recommend buying the meat already ground from your local market. Making sausage might not be your cup of tea so why spend the money on all that equipment before you figure out if you like it?

Okay, if you're here you're probably already hooked on making sausages and smoking food so we are going to show you how to use a vertical sausage stuffer:



Vertical sausage stuffer



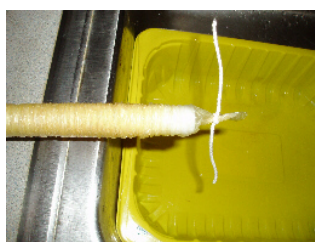
Remove the canister from the stuffer



Add sausage meat to the canister



Put casing on stuffing tube



Tie the end with cotton butchers string



Turn the handle and out comes the meat



Completed length of sausage

If you've search the net looking for supplies you've noticed there are several different sizes of sausage casings available to make your sausages in. Most of them are listed in millimeters. What size sausage tube do you need for a certain size and type of casing? It can be a bit confusing and it's not the same size as the casing or it would split wide open! Download the [Sausage Tubes and Casings Size Chart](#).