

Substitutes For Making Sausage

Ingredient	Amount	Substitute
Butter Milk Powder	1 oz	1 oz whey powder or 2 oz liquid whey
Corn Syrup	1 cup light	Mix 1 cup granulated sugar with 1/4 cup liquid used in recipe
		1 1/4 cups light brown sugar, 1/3 cup liquid
		1 cup honey
	1 cup dark	1 cup light cn syrup
		3/4 cup light cn syrup plus 1/4 cup molasses 1 cup maple-flavored syrup
Corn Sugar (Dextrose)	1 teaspoon	3/4 teasppon white sugar (slightly less)
	1 tablespoon	2 1/4 teaspoons white sugar (slightly less)
	1 cup	3/4 cup (slightly less)
Honey	1 teaspoon	equal amount of mollasses, brown sugar or white sugar or 1 1/2 amount of corn sugar
	1 tablespoon	
	1 cup	
Kosher salt or Sea Salt	1 teaspoon	2/3 teaspoon table salt (Non Iodized)
	1 tablespoon	2 teaspoons table salt (Non Iodized)
	1 cup	2/3 cup table salt (Non Iodized)
Molasses	1 cup	1/2 cup honey (flavor will be milder)
		3/4 cup sugar, 1/4 cup water
Sugar, brown	1 cup	1 cup granulated sugar plus 1 tablespoon molasses or dark corn syrup
Sugar, brown, dark	1 cup	1 cup granulated sugar plus 2 tablespoon molasses or dark corn syrup
Sugar, white	1 cup	1 cup honey, mollasses. Or 1 1/2 cups corn sugar
	1 teaspoon	1 teaspoon honey, mollasses. Or 1 1/2 teaspoons corn sugar
	1 Tablespoon	1 Tablespoon honey, mollasses. Or 1 1/2 Tablespoon corn sugar
Salt, table (Non Iodized)	1 tablespoon	1 1/2 tablespoon kosher salt
Whey (liquid) or Whey Powder	1 oz	1 oz butter milk powder or 2 oz liquid buttermilk

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