
Hog Proper Pork Recipes From The Snout To The Squeak

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WILD GAME SAUSAGE MAKING INFORMATION SHEET

use 75% game to 25% pork trimmings that are 90% fat - 10% lean 3 You can use wild hog for the pork if you have it or use your wild hog to make

100% pork sausage Sausage made from all wild hog will not have the fat content nor will it taste the same as sausage made with domestic pork
{Mforton of'11t MEAT CURING

ubblab.weebly.com/uploads/4/7/4/6/47469791/home_meat_curing_guide.pdf

Regardless of the source of meat, **proper** selection and handling are necessary to produce high-quality products. When curing pork, select a meat-type **hog** with good muscling that is . void . of excess fat. Generally, lighter weight hogs of 200 to 250 pounds produce the most satisfactory results. A **hog** this size yields uncured hams that weigh . 15 ...

- **File Size:** 1MB
- **Page Count:** 32

1. [PDF]

[Pig Roasting - Charcoal](#)

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two hours of cooking. Allow 1 hour of cooking time per 10 pounds of pork. An internal temperature of 170° should be attained before serving. Have additional coals started outside the grill, ready to be added as needed, to maintain **proper** temperature. By this point, you ...

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2. [PDF]

[Wild Game Recipes: From the Field - Havalon Knives](#)

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Wild Game **Recipes:** From the Field to Your Plate! Wild game. We all know it, and we all love it. What better way to bring everything full circle than taking your game meat home with you and cooking up a ...

- **File Size:** 2MB
- **Page Count:** 35

3. [PDF]

[The Art and Practice of Sausage Making](#)

<https://www.ag.ndsu.edu/.../the-art-and-practice-of-sausage-making/fn176.pdf>

Generally, **hog** casings are the most suitable for home use and work quite well for Polish and breakfast-type sausages. They are digestible and are very permeable to moisture and smoke. Procedure Sausage making is a continuous sequence of events. Each step in the **proper** sequence is important to a successful operation. It is not practical

4. [PDF]

[Black Bear Recipe Guide - New Jersey](#)

https://www.state.nj.us/dep/fgw/pdf/bear_recipeguide.pdf

that cause the diseases trichinosis and toxoplasmosis in humans. **Proper** cooking techniques can ensure that your bear meat is safe to eat. Like pork, the **proper** cooking time for bear meat is 375 degrees F for 20-25 minutes per pound. Internal cooking temperature should reach 160 degrees for 3 minutes or more before consumption. Cook

5. [PDF]

[How to Start Pig Farming and Pork Processing Business](#)

<https://www.entrepreneurindia.co/Document/Download/pdfanddoc-267479-.pdf>

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