



# Meat Sausage Grinder with Funnels

Operating Instructions  
& Recipe Guide



## Meat Grinder

Use to grind turkey, chicken, duck, pork, beef, veal, venison or vegetables. Create better tasting meals and manage what you are eating by controlling the ingredients going into your foods, free of artificial flavoring. Grind leaner meats for all your recipes including, meatloaf, hamburgers, sausages and more!

### Helpful Hints for Making Sausage

*\*Do not taste for seasoning when you are working with raw pork.*

Fresh pork is the key ingredient in most sausage recipes. The ratio of fat to lean meat should be 30% to 70%. Don't make your sausages too lean or they will be dry and crumble. Use fresh spices. Salt is also a key ingredient. It is best to use coarse salt (kosher salt) or ordinary table salt but do not use iodize salt, it will give your sausages a bad taste. The ratio is one ounce of salt to 3 pounds of meat.

Sausages will taste better if they rest overnight. They keep well in the freezer, (cooked or raw) or they can be stored in the refrigerator for about 4 to 5 days. Well chilled mix will move through the grinder and into the casings easier.

The 3/16" or 1/4" plate will give you the same consistency as standard supermarket hamburger.

Use 3/16" grinding plate to grind the essential meat ingredients for your favorite paté recipe!

Use natural casings; pork for large sausages and lamb for small breakfast links.

Poor casings will burst.

Casings can be refrigerated up to 6 months but never freeze them.

### Before starting recipe:

Soak casings in lukewarm water for about 5 minutes. Rinse in cold water but do not squeeze out water. Casings easily slide onto funnel when they are wet. Cut meat into cubes. It will go through grinder easier.

### Basic Instructions and Techniques for Filling the Casings

The filling set can be used for filling sausages, frankfurters and similar smoked meat products. The filling set consists of a star-shaped washer, a flange and three exchangeable tubes of different diameters.

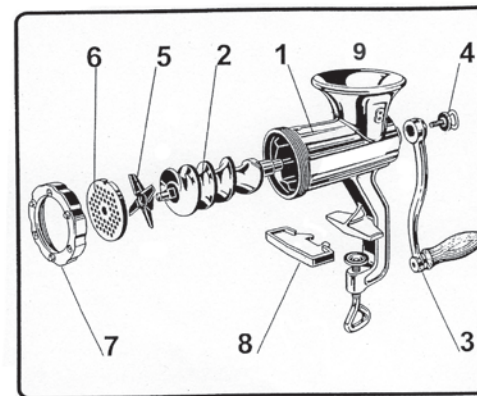
Before using it for the first time, wash all parts of the filling set with warm water and a small amount of dishwashing detergent. Rinse them with clean water and dry thoroughly. Always run a piece of bread through grinder before and after using. This helps clean residue from grinder.

Mount the Meat Grinder on the kitchen table top. Unscrew the large threaded wing nut. Take out the grinding plate and four-sided blade and replace these with the star shaped washer. Then insert the flange, onto which the selected tube has been fitted - in accordance with the size of skin used. Finally, secure the assembly with the large threaded ring nut. The machine is now ready for use. Place ground meat mixture into machine about 1/4 to 1/2 inch above the hopper. Carefully slip one end of the casing onto the tube and continue pulling the rest onto the tube until you have 1 inch left. Tie a knot on end. Turn the handle of grinder as the meat is being pushed out into the casing. Be careful not to stuff too tightly. Casings are not as strong on the sides as they are lengthwise and they could rupture.

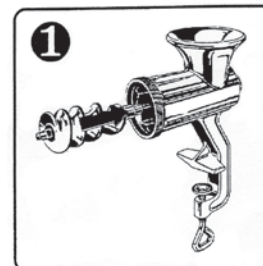
After you have filled the casing, run your fingers along the side to make sure there is some give in it. Then gently squeeze the casings 5 inches from the knotted end. Spin sausage several times. Repeat every 5 inches the length of the filled casing. You can secure them with string, but it will need to be removed after cooking!

After use, dismantle the machine, push the filling tube out of the flange, wash all the parts in warm water, rinse with clean water and dry thoroughly.

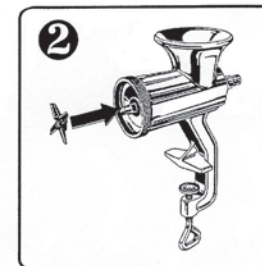
# Heavy-Duty Tinned Cast Iron Meat Grinder



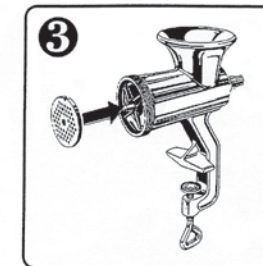
- 1 Meat Grinder Main Body
  - 2 Auger
  - 3 Handle
  - 4 Large Threaded Wing Nut
  - 5 Cutting Knife
  - 6 Grinding/Mincing Plate
  - 7 Retaining Ring
  - 8 Rubber Casing
  - 9 Hopper
  - Stuffing Tube Set Consists of:**
  - 10 Star Shaped Washer/Propellar
  - 11 Flange
  - 12 Filling Tubes
- Ø 14
- Ø 19
- Ø 24



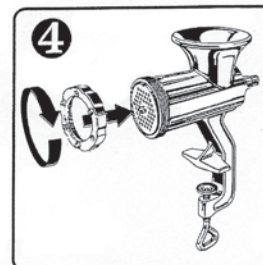
Insert auger into body



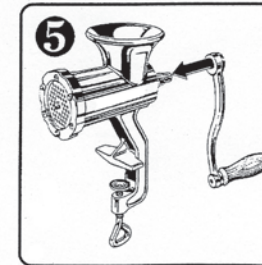
Cutting knife should face outside



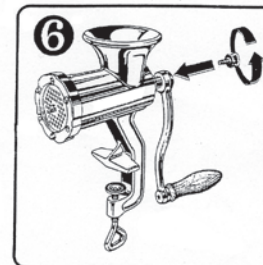
Grinding plate align with slots



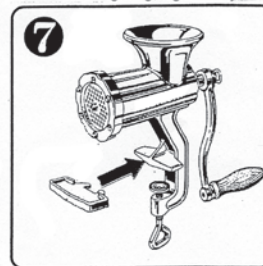
Screw on retaining ring, tighten by hand only



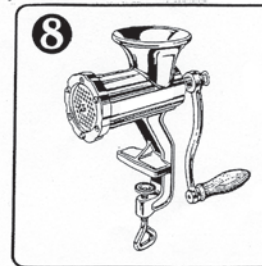
Attached handle



Screw on wing nut, tighten by hand only



Protective rubber casing



Fully assembled



Warning

### Important

Too much tightening will harden machine. Too little tightening will hinder performance.

# Recipe

## Lean Sausage

2 lbs. boneless, skinless turkey breast      1 Tbsp. browning and season sauce  
1 lb. boneless pork loin                      1/2 tsp. garlic  
1/2 tsp. onion and a pinch of salt and pepper

Grind the turkey in with the pork and then combine with the seasonings.  
Fill casings for sausage links or form into sausage patties.  
Optional flavoring to taste: Applesauce or apple chunks, red peppers or jalapeños.

## Seasoning Combinations for Sausage Varieties:

**Combine with 1 lb. ground pork:**

### Italian:

1/2 Tbsp. salt  
1/4 Tbsp. black pepper  
1/4 Tbsp. fennel  
1/2 Tbsp. chopped parsley

### Breakfast:

1/2 Tbsp. salt  
1/2 tsp. rubbed sage  
1/3 tsp. summer savory  
1/8 tsp. nutmeg  
2/3 tsp. marjoram  
1/3 tsp. black pepper

### Cajun:

1/2 Tbsp. salt  
5 Tbsp. chopped onions  
1/4 tsp. cayenne  
1/8 tsp. cinnamon  
1/8 tsp. cloves  
1/3 tsp. thyme  
3 bay leaves  
2 chopped garlic cloves  
1 Tbsp. parsley

### Sweet:

1/2 Tbsp. salt  
3 Tbsp. chopped white raisins  
1/8 tsp. nutmeg  
1/8 tsp. ginger

### Portugese:

1/2 Tbsp. salt  
2 oz. dark sherry  
1/8 tsp. paprika

# Recipe

## Polish Sausage

As for many other sausage mixes, everyone has their own method. This is the one we like. It makes excellent breakfast sausages.

5 lbs. lean beef  
5 lbs. ground pork  
1/2 tsp. coarse ground pepper  
4 Tbsp. salt  
2 tsp. crushed red chili peppers  
2 Tbsp. rubbed sage  
1 tsp. nutmeg

Grind the beef in with the pork and then mix the rest of the ingredients into the meat. When you think you have it seasoned just right, fry a small sample on the stove and taste it. You may wish to add a little more of various seasonings to suit your particular taste. Place in plastic bags (one pound size for a family of two), and store in the freezer for future use. Since pork should not be kept frozen for over six months, try to use it up within that time.

\*Venison may be substituted. If venison is used add, 1 pound of beef suet per 5 lbs. of venison.

## Grandma's Breakfast Pork Loaf (100 year old recipe)

7 cups water  
2 1/2 cups corn meal  
3 lbs. fresh pork hocks  
2 tsp. salt

Put 7 cups water in 5 quart pan and add fresh pork hocks. Bring to boil, reduce heat to medium low and cook for 1 hour, covered.

Take pork hocks out of broth and let cool. After cooled, remove meat from bone, discard fat and grind meat. Then add back into broth. Refrigerate mixture until fat hardens on top. Skim fat off.

Put broth back in 5 quart pan. Add water to broth, if needed, to make 7 cups of liquid: Add 2 teaspoons salt, 2 1/2 cups corn meal. Bring to boil stirring constantly.

Pour cooked corn meal/pork broth mixture into two 8 1/2" x 4 1/2" x 2" loaf pans. Chill until set, about 1 hour. Lightly grease skillet, preheat over medium high heat. Cut into 1/2 inch slices, dip in flour. Fry slices 4 to 5 minutes on each side until browned, longer for crispy. Serve with eggs of your choice.  
Serves 8.

# Recipe

## Savory Italian Meat Sauce

- 1 lb. chuck
- 1/2 lb. Italian sausage
- 1-1/2 cup chopped onions
- 3 cloves garlic, minced
- 15 oz. can whole tomatoes undrained & chopped
- 1 med. green pepper chopped
- 6 oz. tomato paste
- 1 cup water

- 2 tsp. dried parsley flakes
- 2 Tbsp. sugar
- 2 tsp. salt
- 2 tsp. dried oregano
- 2 tsp. dried basil
- 1/2 tsp. fennel seeds
- 3/4 tsp. pepper

Grind chuck and sausage meats using the coarse blade of your new grinder/mincer. You may also add the onion if you'd like while mincing the meat together. Mix together ground chuck, sausage, onion and garlic. Cook in a skillet on low heat until beef is browned and crumbled, drain well. Add tomatoes and remaining ingredients; bring to a boil. Reduce heat, cover and simmer slowly for 40 minutes. You may use this sauce for a variety of dishes such as linguine, rigatoni, spaghetti and many other pasta dishes.

### CLEANING & STORAGE

Disassemble grinder and hand wash all parts with hot soapy water. Dry thoroughly. Store in a dry area.

## Parts List

### Part # Description

150LP	Large Grinding/Mincing Plate
150SP	Small Grinding/Mincing Plate
150S	Sausage Stuffer Set (includes #10, 11 & 12 from diagram)
150B	Stainless Steel Blade (#5 from diagram page 3)

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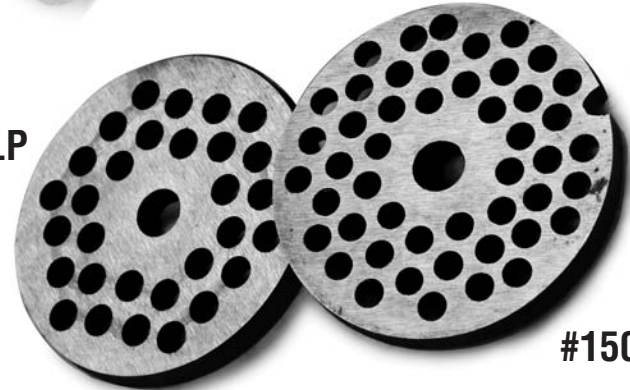
Home and Farm kitchen Supply but you may also visit the retailer you purchased the product from for parts, or your local kitchenware store.

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#150S Funnel Sizes:  
Small 1/2"  
Medium 5/8"  
Large 11/16"



#150LP



#150SP

Large Disk Hole Size  
is just under 1/4"  
exact is 7/32

Small Disk Hole Size  
is 5/32"

#150B



Stainless steel blade