



Willowside Meats LLC.
Custom Sausage Pricing

For our linked sausages we require a 15-pound minimum per each sausage flavor. With any non-pork sausages, we will add pork butts to your sausage at 50/50 ratio to improve the sausage quality. This means that the finished weight, or the sausage weight that we charge you for, will be over the 15-pound minimum. In order for this to be as clear as possible below is a basic breakdown of the charges for custom sausage orders. Please note that these numbers are just an **estimate** and that the finished weights can vary.

Below is a basic break down for fresh linked sausages.

15 lbs Venison, Elk, Bear, etc.
 + 15 lbs pork butts (x \$3.49/lb = \$52.35)
 + 8 lbs seasoning (jalapenos, cheese, etc.)
 = 38 lbs total finished weight (x 3.50/lb = \$ 133)
 Total Cost: \$185.35

Our smoked sausages are going to be very similar to the above breakdown, just at a slightly higher cost.

15 lbs Venison, Elk, Bear, etc.
 +15 lbs pork butts (x \$3.49/lb = \$52.35)
 +8 lbs seasoning (jalapenos, cheese, etc.)
 = 38 lbs total finished weight (x \$4.45/lb = \$169.10)

Total Cost: \$221.45

For wild pig sausages we do not add pork butts. Although, in most cases we will add 15% domestic pork fat to improve the quality of the sausage.

15 lbs wild pork
 +2.25 lbs pork fat (x 1.50/lb = \$3.38)
 +8 lbs seasoning (jalapenos, cheese, etc.)
 = 25.25 lbs total finished weight (x 3.50/lb = \$88.38)

Total Cost: \$91.76

Pepperoni sticks do not require a 50/50 ratio of pork butts, instead we add only 15% of pork fat.

Sausage Flavors

- ✦ Apple
- ✦ Bratwurst
- ✦ Cajun
- ✦ Chorizo
- ✦ Country Breakfast (Hot or Mild)
- ✦ Garlic
- ✦ Hawaiian Portuguese
- ✦ Italian (Hot or Mild)
- ✦ Kielbasa with Jalapenos and Cheese
- ✦ Linguica
- ✦ Sicilian
- ✦ Smoked Hot Links
- ✦ Smoked Hot Link with Jalapenos and Cheese
- ✦ Smoked Polish
- ✦ Smoked Polish with Jalapenos and Cheese
- ✦ Sundried Tomato
- ✦ Swiss Italian

Any Smoked Linked Sausage with cheese will be \$4.99/lb.

Any Fresh Linked Sausage with cheese will be \$4.00/lb.

Linked \$3.50/lb Bulk \$2.19/lb Smoked \$4.45/lb

15 lbs wild pork
 +2.25 lbs pork fat (x \$1.50/lb = \$3.38)
 + 4 lbs Seasoning
 =21.25 lbs total finished weight (x \$5.00/lb = \$106.25)

Total Cost: \$109.63