



DARST CREEK PROCESSING MENU



BASIC PROCESSING - \$100⁰⁰

SKINNING FEE - \$75⁰⁰

SUMMER SAUSAGE (25 lb. minimum)

Original Blend - \$4.95

Jalapeno Cheese - \$5.50

SMOKED SAUSAGE (20 lb. minimum)

Original Blend - \$4.50

Jalapeno Cheese - \$5.25

Darst Creek Blend - \$4.75

*Add Cheese - \$.50/lb.

SNACK STICKS (10 lb. minimum)

Original Blend - \$5.75

HOT – \$5.85

Honey BBQ - \$5.95

SPECIALTY ITEMS (10 lb. minimum for Chili and Chopped Steak)

Chili - \$3.95

Chopped Steak - \$4.25

Chislic - \$4.50

Bacon Wrapped Medallions - \$3.00 ea.

Stuffed Bacon Wrapped Backstrap - \$40.00
(1 backstrap yields 2 pieces)

FAJITAS (Sold by Pound)

Original - \$4.50

Southwest - \$4.50

Sweet Fire - \$4.50

Chislic Flavored - \$4.50

BREAKFAST SAUSAGE (10 lb. minimum)

Original Blend - \$3.95

Maple Brown Sugar - \$4.25

HOT - \$3.95

JERKY (5 lb. minimum / Measured by raw meat)

Original - \$8.50

Jalapeno - \$8.50

Peppered - \$8.50



PROUDLY PROCESSING YOUR MEAT