»Making sausages from rabbit meat«

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Being highly lean and nutritious, adding value to the rabbit meat fetches high economic margins to the farmers.
Rabbits are easy to keep, require little space, reproduce fast and can be sold alive or as meat however meat conservation requires a refrigerator as spoils quickly. The proper storage of meat preserves its quality to fetch high demand.

Meat processing

First, for making sausages one requires to buy meat or slaughter the rabbit which is inspected and certified y the vet officer. The rabbit head is removed, skinned carefully and intestines are removed leaving only the heart and liver.
Similarly, the legs are removed and the meat is washed and taken to a clean processing area with clean clean processing tools. After washing the hands, separate the meat from the bones, preserve the bones for making soup and mince the meat extending the mincer to the table for collecting the minced meat. Press the meat into the mincer while turning it.
When making sausages to sale, carefully measure each ingredient, mix dry ingredients thoroughly and put a side while adding solid fats to the lean meat to make sausages with good texture as for each kg of meat, use 100-300 g of fats. When using 10-20 g of salt per kg of meat, add it with dry ingredients or with meat in fats.
Furthermore, Mix minced meat, salt and fat thoroughly so that they are really sticky and add dry ingredients and mix thoroughly of even distribution. Make ingredients more bulky by adding crashed ice and make sure sausage mixture is more sticky.
Put casing over the funnel and press mixture into the mincer by turning the handle to push the mixture into the casing. Form sausages by twisting a number of times to close it and store them in freezer for about 3 hours for casing to bind to

the mixture.
Finally after the processing, the sausages are ready for cooking or selling.