

Polony Mix With Smoke

This complete mix is ideal for making traditional smokey polony's or savaloy's.

Method

Ingredients		%	Example Batch (g)
1	POLONY MIX WITH SMOKE 10KG PAIL, SJ# SE62185	10.0%	1,000
2	PORK TRIM (70/30 VL)	44.0%	4,400
3	SMOKED BACON	10.0%	1,000
4	WATER	36.0%	3,600
		100%	10,000
1	Mince meat through a 5mm plate		
2	Add the seasoning and mix thoroughly		
3	Add water and mix again		
4	Fill into casings		
5	Cook at 80 degrees celsius for approx 50 mins		

Cooking Suggestion

BBQ, grill or pan-fry. Cook 4-6 mins, turn during cooking.

Serving Suggestion



Remember you can buy all your Ingredients, Packaging, Sundries and Machinery at competitive prices at www.scobiesdirect.com

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