Gold Pork Sausage

A lightly tinted, sweet pork sausage with ginger, mace and coriander.

Method

| Ingredients | | % | Example Batch (g) |
|-------------|--|-------|----------------------|
| 1 | PORK TRIM (70/30 VL) | 68.0% | 6,800 |
| 2 | GOLD PORK SAUSAGE MIX 1.5KG PACK, SJ# SE22885 | 15.0% | 1,500 |
| 3 | ICED WATER | 17.0% | 1,700 |
| | | 100% | 10,000 |

- 1 Mince meat through a 5mm plate
- 2 Add sausage mix and blend
- 3 Add water and mix thoroughly
- 4 Re-mince through a 5mm plate
- 5 Fill into casings

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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