Mastersteak Sausage

This premium seasoning gives a deep tint with an upmarket taste.

Method

	Ingredients	%	Example Batch (g)
1	MASTERSTEAK SAUSAGE SEASONING 10KG PAIL, SJ# SE12072	2.5%	250
2	BEEF (70/30 VL)	70.0%	7,000
3	ICED WATER	16.5%	1,650
4	KERRY PINHEAD RUSK 25Kg SACK, SJ# OC20002	11.0%	1,100
		100%	**10,000**

1. Mince meat through a 5mm plate
2. Add seasoning and mix
3. Add water and mix thoroughly
4. Add rusk and mix until water is absorbed
5. Re-mince through a 5mm plate
6. 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**

© 2026
Scobie & Junor (Estd. 1919) Ltd, 1 Singer Road, East Kilbride, Scotland, G75 0XS
Tel: 01355 237041 Fax: 01355 263585 e-mail:info@scobiesdirect.com

Scobie & Junor (Ireland) Ltd, 14 McKinney Road, Mallusk, Newtownabbey, Co Antrim, BT36 4PE
Tel: 028 9084 1025 Fax: 028 9084 3547