# 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