

Staybrite Pork

A traditional peppery seasoning, blended by S&J to our secret recipe, unchanged in over 35 years. Makes a rich flavoursome sausage. Free from MSG.

Method

| Ingredients | % | Example Batch (g) |
|---|-------------|-------------------|
| 1 STAYBRITE PORK 10KG PAIL, SJ# SE23908 | 2.5% | 250 |
| 2 PORK TRIM (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

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