

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

© 2025

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