

## BBQ Sausage

A traditionally smoky and spicy flavour.

### Method

#### Ingredients

		%	Example Batch (g)
1	BBQ SAUSAGE SEASONING 1KG PACK, SJ# SE24402	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
		<b>100%</b>	<b>10,000</b>

- 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](http://www.scobiesdirect.com)

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