

Sea Salt, Sage and Cracked Black Pepper Sausage

Classic yet simple combination of sea salt, sage and cracked black pepper.

Method

Ingredients

| | | % | Example Batch (g) |
|---|------------------------------------------------------------|-------------|-------------------|
| 1 | PORK TRIM (70/30 VL) | 68.0% | 6,800 |
| 2 | SEA SALT SAGE & PEPPER SAUSAGE MIX 1.5KG PACK, SJ# SE23065 | 15.0% | 1,500 |
| 3 | ICED WATER | 17.0% | 1,700 |
| | | 100% | 10,000 |

- 1 Mince meat through a 5mm plate
- 2 Add sausage mix and blend
- 3 Add water and mix thoroughly
- 4 Re-mince through a 5mm plate
- 5 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