Hickory Smoked Sausage

A full flavoured sausage with tomato and paprika, balanced perfectly with an authentic hickory smoke.

Method

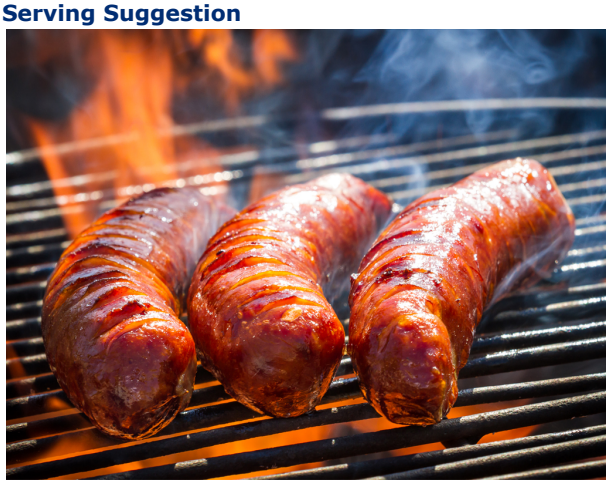
	Ingredients	%	Example Batch (g)
1	PORK TRIM (70/30 VL)	68.0%	6,800
2	HICKORY SMOKE SAUSAGE MIX 1.5KG PACK, SJ# SE23095	15.0%	1,500
3	ICED WATER	17.0%	1,700
		100%	**10,000**

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**

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