

## **Triple Treat Mexican Sausage**

Loaded with 3 different chillies, this really is a sausage for those who like it hot, hot, hot!

## Method

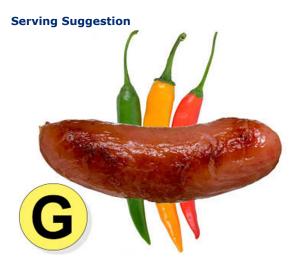
Ingredients		%	Example Batch (g)
1	TRIPLE TREAT MEXICAN SAUSAGE SEASONING 1KG, SJ# SE24306	4.7%	470
2	PORK TRIM (70/30 VL)	70.0%	7,000
3	ICED WATER	15.3%	1,530
4	KERRY PINHEAD RUSK 25Kg SACK, SJ# OC20002	10.0%	1,000
		100%	10,000

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.



Remember you can buy all your Ingredients, Packaging, Sundries and Machinery at competitive prices at **www.scobiesdirect.com** 

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