

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.

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