

## Triple Treat Mexican Sausage

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

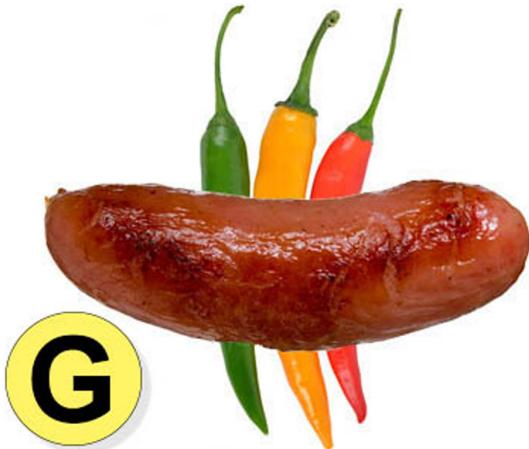
### Method

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
	<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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