Maple BBQ Sausage

A traditionally sweet and smoky flavoured sausage.

Method

	Ingredients	%	Example Batch (g)
1	MAPLE BBQ SAUSAGE SEASONING 1KG PACK, SJ# SE24307	6.0%	600
2	PORK TRIM (70/30 VL)	70.0%	7,000
3	ICED WATER	14.0%	1,400
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**

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