# Glenfresh Pork Sausage

A Scobie & Junor signature sausage mix with a classic white pepper and spice combination.

**Method**

| | Ingredients | % | Example Batch (g) |
|---|---|---|---|
| 1 | GLENFRESH PORK SAUSAGE SEASONING 1KG PACK, SJ# SE24319 | 2.5% | 250 |
| 2 | PORK TRIM (70/30 VL) | 70.0% | 7,000 |
| 3 | ICED WATER | 16.5% | 1,650 |
| 4 | KERRY PINHEAD RUSK 25Kg SACK, SJ# OC20002 | 11.0% | 1,100 |
| | | **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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