Gold Pork Sausage

A lightly tinted, sweet pork sausage with ginger, mace and coriander.

Method

	Ingredients	%	Example Batch (g)
1	GOLD PORK SAUSAGE SEASONING 10KG PAIL, SJ# SE24180	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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