Spicy Mulled Wine Sausage

A must at Christmas time, why just drink your mulled wine when you can eat it?

Method

	Ingredients	%	Example Batch (g)
1	PORK TRIM (70/30 VL)	68.0%	6,800
2	SPICY MULLED WINE SAUSAGE MIX 1.5KG PACK, SJ# SE23909	15.0%	1,500
3	ICED WATER	17.0%	1,700
		100%	**10,000**

1 Mince meat through a 5mm plate
2 Add sausage mix and blend
3 Add water and mix thoroughly
4 Re-mince through a 5mm plate
5 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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