Hot Sweet Chilli Sausage

Succulently sweet, tangy and very spicy! Not for the faint hearted!

Method

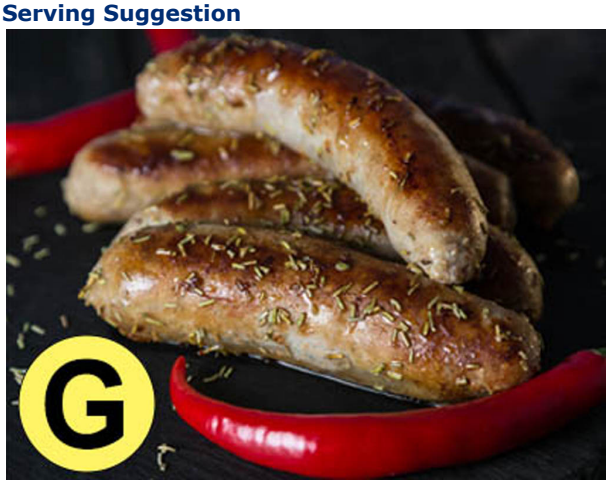
	Ingredients	%	Example Batch (g)
1	HOT SWEET CHILLI SAUSAGE SEASONING 1KG PACK, SJ# SE24310	8.0%	800
2	PORK TRIM (70/30 VL)	70.0%	7,000
3	ICED WATER	15.0%	1,500
4	KERRY PINHEAD RUSK 25Kg SACK, SJ# OC20002	7.0%	700
		100%	**10,000**

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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