

Polony Mix With Smoke

This complete mix is ideal for making traditional smokey polony's or savaloy's.

Method

| Ingredients | % | Example Batch (g) |
|---|-------------|-------------------|
| 1 POLONY MIX WITH SMOKE 10KG PAIL, SJ# SE62185 | 10.0% | 1,000 |
| 2 PORK TRIM (70/30 VL) | 44.0% | 4,400 |
| 3 SMOKED BACON | 10.0% | 1,000 |
| 4 WATER | 36.0% | 3,600 |
| | 100% | 10,000 |
| 1 Mince meat through a 5mm plate | | |
| 2 Add the seasoning and mix thoroughly | | |
| 3 Add water and mix again | | |
| 4 Fill into casings | | |
| 5 Cook at 80 degrees celsius for approx 50 mins | | |

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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