

Polony Mix With Smoke

This complete mix is ideal for making traditional smokey polony's or salavoy'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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Scobie & Junor (Estd. 1919) Ltd, 1 Singer Road, East Kilbride, Scotland, G75 0XS
Tel: 01355 237041 Fax: 01355 263585 e-mail: info@scobiesdirect.com

Scobie & Junor (Ireland) Ltd, 14 McKinney Road, Mallusk, Newtownabbey, Co Antrim, BT36 4PE
Tel: 028 9084 1025 Fax: 028 9084 3547