# Gluten Free Cumberland Sausage

Traditional Cumberland sausage with an abundance of pepper, sage, parsley and thyme.

**Method**

| | Ingredients | % | Example Batch (g) |
|---|---|---|---|
| 1 | GLUTEN FREE CUMBERLAND SAUSAGE MIX 1.5KG, SJ# SE23615 | 15.0% | 1,500 |
| 2 | PORK TRIM (70/30 VL) | 70.0% | 7,000 |
| 3 | ICED WATER | 15.0% | 1,500 |
| | | **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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