

# **Gluten Free Glenfresh Pork Sausage**

A Scobie & Junor signature sausage mix with a classic white  $\ensuremath{\mathsf{pepper}}$  and  $\ensuremath{\mathsf{spice}}$  combination.

## Method

Ingredients		<b>V/</b> 0	Example Batch (g)
1	GLUTEN FREE GLENFRESH PORK SAUSAGE MIX 1.5KG, SJ# SE23625	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	Minco most through a Emm plate		

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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