

## Organic Gluten Free Pork Sausage

A blend of spices to create the perfect simple pork sausage, gluten free!

### Method

Ingredients	%	Example Batch (g)
1 ORGANIC GLUTEN FREE PORK SAUSAGE 1KG, SJ# OG10010G/1	11.0%	1,100
2 PORK TRIM (70/30 VL)	80.0%	8,000
3 ICED WATER	8.0%	800
	<b>99%</b>	<b>9,900</b>
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](http://www.scobiesdirect.com)

© 2026

Scobie & Junor (Estd. 1919) Ltd, 1 Singer Road, East Kilbride, Scotland, G75 0XS  
Tel: 01355 237041 Fax: 01355 263585 e-mail: [info@scobiesdirect.com](mailto:info@scobiesdirect.com)

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