

## 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)

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