

Boerewors South African Sausage

Rich in coriander, nutmeg, pepper and allspice, Boerewors is the traditional South African sausage. Made to a traditional recipe, this product is a perfect addition to any summer BBQ.

Method

Ingredients

	%	Example Batch (g)
1 BOEREWORS SOUTH AFRICAN SAUSAGE 2.5KG PAIL, SJ# SE23375	2.2%	220
2 BEEF (80/20 VL)	65.0%	6,500
3 PORK TRIM (70/30 VL)	28.0%	2,800
4 MALT VINEGAR	3.5%	350
5 WORCESTERSHIRE SAUCE	1.3%	130
	100%	10,000

- 1 Mince meat through a 5mm plate
- 2 Add seasoning and mix
- 3 Add the vinegar and Worcestershire sauce
- 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

© 2025

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