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 SEASONING, 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**

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