## **Texan BBQ Sausage Mix**

Following the major trend in regional flavours, the smokey heat of this Texan BBQ Sausage Mix wonderfully enhances pork.

## Method

Ingredients		%	Example Batch (g)
1	PORK TRIM (70/30 VL)	80.0%	8,000
2	TEXAN BBQ SAUSAGE MIX 1KG SACHET, SJ# SE24439	10.0%	1,000
3	ICED WATER	10.0%	1,000
		100%	10,000

- 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**



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