

## Jalapeno & Honey Sausage

A sweet and sticky combination. It features a burst of warm jalapeño chilli with a sweet undertone of honey, which adds a healthier sweetness to your meat in place of sugar.

### Method

#### Ingredients

	%	Example Batch (g)
1 JALAPENO & HONEY SAUSAGE MIX 750G, SJ# SE24440	8.0%	800
2 PORK TRIM (70/30 VL)	80.0%	8,000
3 ICED WATER	12.0%	1,200
	<b>100%</b>	<b>10,000</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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