

## 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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