

Pork Sausage

A really good traditional sausage for those of us who like our bangers pure and simple.

Method

Ingredients

		%	Example Batch (g)
1	PORK, 75% VL, FREE OF RIND, GRISTLE	70.0%	7,000
2	PORK SAUSAGE SEASONING 1KG PACK, SJ# SE24100	2.5%	250
3	KERRY PINHEAD RUSK 25Kg SACK, SJ# OC20002	9.0%	900
4	WATER (ICED)	18.5%	1,850
		100%	10,000

- 1 Mince meat through 5mm plate
- 2 Add seasoning and mix
- 3 Add water and mix thoroughly
- 4 Add Rusk and mix until water absorbed
- 5 Re-mince through 5mm plate
- 6 Fill into casings

Cooking Suggestion

BBQ, grill or pan-fry. Cook for 10-15 mins or until cooked through, turn occasionally to ensure evenly cooked

Serving Suggestion



Remember you can buy all your Ingredients, Packaging, Sundries and Machinery at competitive prices at www.scobiesdirect.com

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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