

BBQ Sausage -Does Not Contain Gluten

A spicy smoky sausage giving a rich BBQ flavour.

Our seasoning is made using ingredients that contain no gluten, however we have not tested it to be Gluten Free.

Method

Ingredients

		%	Example Batch (g)
1	PORK, 75% VL, FREE OF RIND, GRISTLE	67.5%	6,750
2	THIS CODE HAS BEEN UPGRADED TO SE24402, SJ# SE24103	5.0%	500
3	GLUTEN FREE RUSK MEDIUM 15KG SACK, SJ# OC31073	4.5%	450
4	WATER (ICED)	23.0%	2,300
		100%	10,000

- 1 Add the gluten free rusk to the water and leave to stand for at least 5 minutes
- 2 Mince meat through 5mm plate
- 3 Add seasoning and mix
- 4 Add gluten free rusk and water and mix thoroughly
- 5 Re-mince through 5mm plate
- 6 Leave the mixture to firm up approx. 10-15 minutes
- 7 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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