

## Cumberland Sausage

Traditional cumberland sausage with an abundance of pepper, sage, parsley and thyme.

### Method

#### Ingredients

	%	Example Batch (g)
1 PORK TRIM (70/30 VL)	68.0%	6,800
2 CUMBERLAND SAUSAGE MIX 1.5KG PACK, SJ# SE22855	15.0%	1,500
3 ICED WATER	17.0%	1,700
	<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)

© 2025

Scobie & Junor (Estd. 1919) Ltd, 1 Singer Road, East Kilbride, Scotland, G75 0XS

Tel: 01355 237041 Fax: 01355 263585 e-mail: [info@scobiesdirect.com](mailto:info@scobiesdirect.com)

Scobie & Junor (Ireland) Ltd, 14 McKinney Road, Mallusk, Newtownabbey, Co Antrim, BT36 4PE

Tel: 028 9084 1025 Fax: 028 9084 3547