

## Glenfresh Beef Sausage

Old favourite beef sausage, spiced with nutmeg and coriander with a hint of thyme.

### Method

Ingredients	%	Example Batch (g)
1 GLENFRESH BEEF SAUSAGE SEASONING 10KG PAIL, SJ# SE12069	2.5%	250
2 BEEF (70/30 VL)	70.0%	7,000
3 ICED WATER	16.5%	1,650
4 KERRY PINHEAD RUSK 25Kg SACK, SJ# OC20002	11.0%	1,100
	<b>100%</b>	<b>10,000</b>
1 Mince meat through a 5mm plate		
2 Add seasoning and mix		
3 Add water and mix thoroughly		
4 Add rusk and mix until water is absorbed		
5 Re-mince through a 5mm plate		
6 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