

## 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

Image: Glenfresh Beef Sausage

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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