

Staybrite Pork

A traditional peppery seasoning, blended by S&J to our secret recipe, unchanged in over 35 years. Makes a rich flavoursome sausage. Free from MSG.

Method

Ingredients	%	Example Batch (g)
1 STAYBRITE PORK 10KG PAIL, SJ# SE23908	2.5%	250
2 PORK TRIM (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
	100%	10,000

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: Staybrite Pork

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

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