

## Maple BBQ Sausage

A traditionally sweet and smoky flavoured sausage.

### Method

Ingredients	%	Example Batch (g)
1 MAPLE BBQ SAUSAGE SEASONING 1KG PACK, SJ# SE24307	6.0%	600
2 PORK TRIM (70/30 VL)	70.0%	7,000
3 ICED WATER	14.0%	1,400
4 KERRY PINHEAD RUSK 25Kg SACK, SJ# OC20002	10.0%	1,000
	<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: Maple BBQ Sausage

Remember you can buy all your Ingredients, Packaging, Sundries and Machinery at competitive prices at [www.scobiesdirect.com](http://www.scobiesdirect.com)

© 2024

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