

Spicy Mulled Wine Sausage

A must at Christmas time, why just drink your mulled wine when you can eat it?

Method

Ingredients		%	Example Batch (g)
1	PORK TRIM (70/30 VL)	68.0%	6,800
2	SPICY MULLED WINE SAUSAGE MIX 1.5KG PACK, SJ# SE23909	15.0%	1,500
3	ICED WATER	17.0%	1,700
		100%	10,000
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

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