

## Polony Mix With Smoke

This complete mix is ideal for making traditional smokey polony's or savaloy's.

### Method

Ingredients	%	Example Batch (g)
1 POLONY MIX WITH SMOKE 10KG PAIL, SJ# SE62185	10.0%	1,000
2 PORK TRIM (70/30 VL)	44.0%	4,400
3 SMOKED BACON	10.0%	1,000
4 WATER	36.0%	3,600
	<b>100%</b>	<b>10,000</b>

- 1 Mince meat through a 5mm plate
- 2 Add the seasoning and mix thoroughly
- 3 Add water and mix again
- 4 Fill into casings
- 5 Cook at 80 degrees celsius for approx 50 mins

### Cooking Suggestion

BBQ, grill or pan-fry. Cook 4-6 mins, turn during cooking.

### Serving Suggestion

Image: Polony Mix With Smoke

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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