

Gluten Free Glenfresh Pork Sausage

A Scobie & Junor signature sausage mix with a classic white pepper and spice combination.

Method

Ingredients	%	Example Batch (g)
1 GLUTEN FREE GLENFRESH PORK SAUSAGE SEAS 10KG, SJ# SE24020	2.5%	250
2 PORK TRIM (70/30 VL)	70.0%	7,000
3 ICED WATER	16.5%	1,650
4 GLUTEN FREE PINHEAD RUSK 15KG SACK, SJ# OC31092	11.0%	1,100
	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

Image: Gluten Free Glenfresh Pork Sausage

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

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