

Organic Gluten Free Pork Sausage

A blend of spices to create the perfect simple pork sausage, gluten free!

Method

| Ingredients | % | Example Batch (g) |
|--|-------------|-------------------|
| 1 ORGANIC GLUTEN FREE PORK SAUSAGE 1KG, SJ# OG10010G/1 | 11.0% | 1,100 |
| 2 PORK TRIM (70/30 VL) | 80.0% | 8,000 |
| 3 ICED WATER | 9.0% | 900 |
| | 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: Organic Gluten Free Pork Sausage

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

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