

Organic Old English Pork Sausage

A tasty blend of herbs and spices with a hint of black pepper. Made entirely from organic ingredients.

Method

Ingredients	%	Example Batch (g)
1 PORK TRIM (70/30 VL)	80.0%	8,000
2 ORGANIC OLD ENGLISH PORK SAUSAGE 1KG, SJ# OG10030/1	11.0%	1,100
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 Old English Pork Sausage

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

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