

## Boerewors South African Sausage

Rich in coriander, nutmeg, pepper and allspice, Boerewors is the traditional South African sausage. Made to a traditional recipe, this product is a perfect addition to any summer BBQ.

### Method

#### Ingredients

	%	Example Batch (g)
1 BOEREWORS SOUTH AFRICAN SAUSAGE 2.5KG PAIL, SJ# SE23375	2.2%	220
2 BEEF (80/20 VL)	65.0%	6,500
3 PORK TRIM (70/30 VL)	28.0%	2,800
4 MALT VINEGAR	3.5%	350
5 WORCESTERSHIRE SAUCE	1.3%	130
	<b>100%</b>	<b>10,000</b>

- 1 Mince meat through a 5mm plate
- 2 Add seasoning and mix
- 3 Add the vinegar and Worcestershire sauce
- 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](http://www.scobiesdirect.com)

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