



Arthur Pipkins Pork Sausage Recipe (70% Pork)

All varieties of Arthur Pipkins Sausage Mixes using Pork

	%	lbs	oz	kg
Shoulder Pork (85:15VL)	55.0	11	0	5.000
Belly Pork (65:35VL)	20.0	4	0	1.800
AP Sausage Mix	13.0	2	10	1.180
Water/Ice	12.0	2	6	1.100
Total	100	20	0	9.08kg

Mixer Method

- Mince the meat and fat through a coarse plate.
- Place in a mixing bowl.
- Add the sausage mix and mix evenly.
- Gradually add the water. Mix until absorbed.
- Re-mince through a 5mm plate.
- Fill into casings. Store refrigerated.

Bowl Chopper Method

- Dice the meat and fat before adding to bowl chopper.
- On a slow speed, sprinkle on the sausage mix and chop until dispersed.
- On a high speed, gradually add the water and chop. (For a coarser texture, chop on a slow speed).
- Fill into casings. Store refrigerated.

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