



Standard Pork Sausage Recipe (67% Pork)

All plain and tinted Pork Sausage Seasonings

	%	lbs	oz	kg
Pork Meat (80VL)	67.5	13	8	6.073
Newlyweds Rusk	10.0	2	0	0.900
Pork Seasoning	2.5	0	8	0.227
Water/Ice	20.0	4	0	1.800
Total	100	20	0	9.00kg

Mixer Method

- Mince the meat through a coarse plate.
- Place in a mixing bowl. Add the Seasoning. Mix well.
- Add the rusk and mix evenly.
- Gradually add the water. Mix until absorbed.
- Re-mince through a 5mm or 8mm plate.
- Fill into casings. Store refrigerated.

Bowl Chopper Method

- Dice the meat before adding to bowl chopper.
- On a slow speed, sprinkle on the Seasoning and chop until dispersed.
- On a high speed, gradually add half of the water and chop. (For a coarser texture, chop on a slow speed).
- On a slower speed add the remaining rusk and balance of the water.
- Fill into casings. Store refrigerated.

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Whilst the above information is correct to the best of our knowledge no guarantees can be given, implied or assumed.