

Arthur Pipkins

JALAPENO & SMOKED CHEDDAR



INGREDIENTS

5kg Shoulder Pork (55%)

1.8kg Belly Pork (20%)

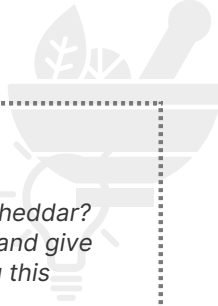
1.18kg Arthur Pipkins Sausage Mix (13%)

1.1kg Water/Ice (12%)

550g Smoked Cheddar

TOP TIP!

Why not try adding some fresh grated smoked cheddar? This will enhance the smokiness of the sausage and give you exploding little pockets of succulence taking this sausage to the next level!



METHOD

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



For allergen information, please refer to the relevant product specification.



OVEN/PAN FRY/BBQ/GRILL

Created by butchers and meat technologists from the finest quality ingredients, Arthur Pipkins creates a sausage mix that will never fail to impress!

The Arthur Pipkins brand is synonymous with quality, innovation, excellent functionality and second to none taste!

The Arthur Pipkins Premium Sausage Mixes are free from artificial flavours and colours.