Product Information Guide

So named in homage to Lincolnshire's best known folk song. The seasoning has been designed to make an authentic Lincolnshire style pork sausage. As with tradition, the Sage and pepper flavours come through and are backed up with a complimentary blend of herbs and spices. As you would expect, the seasoning is made without flavour enhancers, using only natural colours & flavours. For pork sausages that taste like they used to, full of flavour, full of pride!

All the Butchers Pride™ sausage seasonings and sausage mixes are available from the listed distributors detailed above. Don't forget to check out our burger seasonings, burger mixes and marinades.

Suggested Recipes for 80% Pork Sausage

	10 lb. Chopping	20 lb. Chopping	10 kg Chopping	20 kg Chopping
Port Meat (80%VL)	3.632 kg	7.264 kg	8 kg	16 kg
Seasoning	114 g	227 g	250 g	500 g
Rusk	262 g	524 g	578 g	1.155 kg
Cold Water	524 ml	1.049 L	1.155 L	2.310 L

*For mixes the rusk and seasoning are pre-mixed for your convenience.

Suggested Method

1. *Mix seasoning, rusk & cold water together in a bowl and place in fridge.
2. Mince the meat (80%VL) and place in bowl.
3. Add wet ingredients to minced meat.
4. Hand mix until hands, arms and shoulders ache (then mix it some more).
5. Mince this mixture again to desired texture.
6. Fill sausage meat into casings to your preference.

*For mixes please note that the rusk and seasoning are pre-mixed in step 1.

I need more info!

Please contact your supplier for more detail technical information.

Whilst all care is taken in the compilation of the above information, these figures include rounding for ease of use. Unbar Rothon Limited T/A Butchers Pride can accept no liability in respect of its use.

Unbar Rothon Limited · 2 Radford Crescent · Billericay · Essex · CM12 0DR · England +44 (0) 1277 632211 seasonings@unbarrothon.co.uk www.butchers-pride.co.uk