

THE DALESMAN MEAT PRODUCTS RANGE



Country Fayre Speciality Sausage Mixes

Fruity

Pork & Apple
Pork & Apricot
Caribbean
Chilli & Lime
Cranberry & Orange
Chicken, Lemon & Thyme
Plum & Ginger
Country Herb & Apricot

Gourmet

Chicken & Lemongrass
Pork & Jalapeno
Merguez
Italian Herb & Olive
Stilton & Asparagus
Venison Cranberry & Apple
Red Wine & Rosemary

Spicy

Spicy Cumberland Chorizo
Rudolphs Revenge
Pork, Chilli & Coriander
Spring Onion & Szechuan Pepper
Pork, Chilli & Peppers
Ginger & Spring Onion
Jamaican Jerk

Key Product Information

- Complete mix for ease of use
- No cooking loss and good succulence
- Expands on cooking without splitting skins
- Consistent high quality sausages

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www.thedalesmangroup.co.uk

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Recipes for Country Fayre Speciality Sausage Mixes



Ingredients	SAUSAGE MIX
	Kg
Pork, Lamb or Poultry	3.065
Sausage Mix	0.565
Water	0.910
Totals	4.540

- Method**
- 1 Mince the meat to the required size/texture.
 - 2 Add the Dalesman sausage mix and blend thoroughly.
 - 3 Add water gradually while mixing then leave to stand for approximately 10 minutes.
 - 4 Fill into required casings.
 - 5 For best results store the sausage in a chiller for 12 hours to allow the flavours to mature.



THIS INFORMATION IS GIVEN AS A GUIDE ONLY. NO GUARANTEES ARE ASSUMED OR IMPLIED

PLEASE CONTACT OUR SALES OFFICE ON **01274 758000** OR TECHNICAL SERVICES TEAM ON **01274 758003**

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