

# Christmas Product Range



Extend & vary your Christmas range by including one of Dalesman's speciality sausage mixes, or a delicious stuffing or forcemeat mix.

## DESIRE SAUSAGE MIXES

### COUNTRY FAYRE SAUSAGE MIXES

### STUFFING MIXES

### FORCEMEAT MIXES

For sales and technical enquiries, or to find your nearest distributors, please visit our website

[www.thedalesmangroup.co.uk](http://www.thedalesmangroup.co.uk)

#### NEW

#### DESIRE CHRISTMAS SAUSAGE MIXES

##### DESIRE CRANBERRY CHUTNEY

A slightly sharp, sweet flavoured sausage with added tomatoes, apples and cranberries.

##### DESIRE APPLE, DATE & GINGER

A sweet ginger flavour with added dates, apples and sultanas.

#### COUNTRY FAYRE SAUSAGE MIXES

##### SANTA'S SAUSAGE

A rounded pork flavour with chives, apricots & chestnuts.

##### RUDOLPHS REVENGE

A spicy chilli flavour with crushed chillies & red peppers.

##### THREE KINGS

A pork sausage flavour with cranberries, oranges & chestnuts.

##### GR8 CHRISTMAS

A stilton flavour with cranberries & rubbed sage.

##### FESTIVE FEAST

A rounded pork sausage flavour with sun dried tomatoes, green peppercorns and rubbed rosemary.

##### YULETIDE DELIGHT

A sausage with a warm spice flavour of nutmeg, ginger, cinnamon and cloves with added apples, apricots, sultanas and plums.

## STUFFING & FORCEMEAT RANGE



### FORCEMEAT

- Chestnut & Apple
- Sage & Onion
- Cranberry & Orange



### STUFFING

- Sage & Onion
- Cranberry & Spiced Apple
- Apple & Apricot
- Chestnut
- Plum & Ginger



## Recipes

### DESIRE PORK SAUSAGE MIX

Ingredients	kg	lb - oz
Meat	3.405	7 - 08
Desire Pork Sausage Mix	0.455	1 - 00
Water	0.680	1 - 08
Totals	4.540	10 - 00

#### Method

1. Mince the meat to the required size.
2. Add the dry Desire Pork Sausage mix and mix together thoroughly.
3. Add the water steadily, mix together and then leave to stand for approximately 10 minutes.
4. Fill into the required casings.
5. For the BEST results, store the sausage in a chiller for 12 hours to let the sausage flavours mature. This will give a good, tasty sausage that will cook exceedingly well without any liquid loss.

### COUNTRY FAYRE SAUSAGE MIX

Ingredients	kg	lb - oz
Meat	3.065	6 - 12
Dalesman Country Fayre Mix	0.565	1 - 04
Water	0.910	2 - 00
Totals	4.540	10 - 00

#### Method

1. Mince the meat to the required size.
2. Add the dry Dalesman Country Fayre Sausage mix and mix together thoroughly.
3. Add the water steadily, mix together and then leave to stand for approximately 10 minutes.
4. Fill into the required casings.
5. For the BEST results, store the sausage in a chiller for 12 hours to let the sausage flavours mature. This will give a good, tasty sausage that will cook exceedingly well without any liquid loss.

### FORCEMEAT MIX

Ingredients	kg	lb - oz
Meat	2.270	5 - 00
Forcemeat Mixes	0.850	1 - 14
Water	1.420	3 - 02
Totals	4.540	10 - 00

#### Method

1. Mince the meat to the required size.
2. Add the dry Forcemeat Mix and mix together thoroughly.
3. Add the water steadily, mix together and then leave to stand for approximately 10 minutes.
4. Fill into casings or sausage meat sleeves.
5. For the BEST results, store the forcemeat in a chiller for 12 hours to let the flavours mature.

This information is given as a guide only. No guarantees are assumed or implied

For further information please contact our **Sales Office** on **01274 758000** or the **Technical Services Team** on **01274 758003**

#### Distributors

#### The Dalesman Group

Dalesman House  
Chase Way  
Bradford  
West Yorkshire  
BD5 8HW



tel: 01274 758000  
fax: 01274 758009

[www.thedalesmangroup.co.uk](http://www.thedalesmangroup.co.uk)