



**AUSSIE PORK SAUSAGES,
MORE BANG
FOR YOUR BUCK.**



Luke's Pork, Rocket and Ricotta Sausages

Ingredients

- 10kg Pork Trim (85cl)
- 300g Pork Sausage Meal
- 200ml Water
- 40g Cracked Black pepper
- 100g Chicken Booster
- 2kg Ricotta Cheese
- 500g Chopped Rocket

Method

1. Run the whole 10kg of pork trim through a coarse plate
2. Take 3kg of the trim, add the sausage meal & the water and mix together, then run through a medium plate
3. Combine both trim mixtures & then mix in cracked pepper & chicken booster
4. Run the whole mixture through a medium plate
5. Hand mix in the ricotta and rocket
6. Fill into sausage casings

Makes approx. 13 kg



At the latest World Butcher's Challenge competition in Belfast, our Aussie team "The Steelers" won an award for the World's best pork sausage...Bang!

To help celebrate (and to help drive your bottom line) we asked The Steelers to share some pork sausage recipes for you to steal and add to your sausage range. Pork is a great option for your sausages. It has a subtle flavour kids love and it also pairs well with a wide range of ingredients.

So have a go at some of these recipes and follow their tips below to drive your sales even further.

TIPS

- Sample tastings - Ideally outside your store to drive foot traffic.
- Partner with a local bakery and promote each other's products.
- Add even more value by creating sausage rolls from these recipes.
- Have a pork sausage focussed month and trial each of the sausages with your customers, then have a vote for the favourite at the end.
- Bulk buys – offer discounts for purchases of multiple sausage e.g. buy 2 kilos, get 3rd free.

Pork Sausage month kicks off on Monday 6th August. Order your Pork Sausage poster for display in store at porkbutchers.com.au or email porkbutchers@australianpork.com.au

For consumer recipes using pork sausages visit pork.com.au

Australian Pork is a proud sponsor of the Australian Steelers. For more information on the World Butchers' Challenge email porkbutchers@australianpork.com.au



Nick's Pork, Cheddar and Mustard Sausages

Ingredients

- 6 kg Pork Shoulder
- 666g Irish Pork Sausage Meal
- 500ml Water
- 300g American Mustard
- 90g Minced Garlic
- 50g Fresh, Chopped Parsley
- 600g Grated Cheddar

Method

1. Run pork shoulder through a coarse plate
2. Combine minced shoulder with meal and run through a coarse plate
3. Mix in mustard, garlic and water then run through a medium plate
4. Stir in parsley and cheese
5. Fill into sausage casings

Makes approx. 8 kg



Adam's Pork, Apple & Cinnamon Sausages

Ingredients

- 10 kg Pork Trim (80-85 cl)
- 850g Pork Sausage Meal
- 1 large tbsp Ground Cinnamon
- 320g Cinnamon Sugar
- 6 x Finely Diced Red Apples
- 6 x Finely Diced Green Apples
- 2 x 375g Jars Apple Sauce
- 500g Honey

Method

1. Run pork trim through a coarse plate
2. Combine minced trim with pork meal, 80g of the cinnamon sugar and the plain cinnamon
3. Run through a hamburger plate
4. Stir in the apples, remaining cinnamon sugar, apple sauce and honey
5. Fill into sausage casings

Makes approx. 14.5 kg



Colin's Boerewors

Ingredients

- 4.7 kg Pork Trim (85 cl)
- 2.5 kg Beef Chuck Steak
- 3 tbsp Salt
- 2 tbsp Ground Coriander
- 1 tbsp Ground Cloves
- 1.75 tbsp Allspice
- 1 tbsp Black Pepper
- 1.5 tbsp Ground Nutmeg
- 450ml Malt Vinegar

Method

1. Run the pork and beef through a coarse plate
2. Mix in all the remaining ingredients
3. Run through a coarse plate for a second time
4. Fill into a long sausage casing and shape into a coil

Makes approx. 8 kg

Note: Max shelf life is 4 days



Paul's Pork, Apple and Cider Sausages



Tom's Pork, Fennel and Chilli Sausages

Ingredients

- 10 kg Pork Trim (85cl)
- 1 kg Apple Cider Sausage Meal
- 6 x Granny Smith Apples, Diced
- 2 x 375ml Cans Apple Cider

Method

1. Soak the diced apples in the cider for 30 minutes
2. Run the pork trim through a coarse plate
3. Add the apple cider sausage meal and run through a medium plate
4. Mix in the apples and the cider
5. Fill into sausage casings

Makes approx. 13 kg

Ingredients

- 10kg Pork Shoulder or leg
- 500ml Water
- 300gm Salt
- 20gm Black Pepper
- 10gm White Pepper
- 35gm Fennel Seeds
- 20gm Dried Chilli Flakes
- 10gm Paprika Powder

Method

1. Run pork through a coarse plate
2. Stir in dry ingredients and then mix in the water
3. Fill into sausage casings

Makes approx. 11 kg

Note: Max shelf life is 5 days