



Sausage Meat. Recipe No.2 (Gill)

Half a hand of pork (minced) About two & a half pounds
2 ounces of Gluten Free Bread Crumbs
20 fresh sage leaves
2 level teaspoons of salt
1 level teaspoon of white pepper
1/2 a level teaspoon of powdered Mace

Chop the sage leaves as finely as possible

Mix all the ingredients together, making sure they are well distributed and the sausage meat is of a consistent mixture.

Using the small sausage attachment on the mixer, fill the skins with the sausage meat, twisting every 3 inches approx.

Allow the sausages to rest in the fridge overnight, then freeze them separated on a baking tray.

When frozen, place in a plastic bag, and return to the freezer for future use

(Makes about 30 sausages)



This recipe has been brought to you by The Cream Of Tartar Company Limited

Web site :- Thecreamoftartarcompany.com

Thecreamoftartarcompany.co.uk

Email:- Thecreamoftartarcoltd@hotmail.com

Tel:- 07710958581