



## **Sausage Meat and Sausage Rolls. Recipe No.1 (J.T)**

12 ounces of minced Pork  
6 ounces of Minced Beef  
3 ounces of Juvela bread crumbs (q.v.)  
One & a half ounces of suet  
One level tea spoon of salt  
3/4 of a level tea spoon of pepper  
Half a Knorr pork stock cube dissolved in 30 mils of water

### **Other spices & herbs that can be added.**

Nutmeg 3 grams  
Mace 3 grams  
Mustard Powder 3 grams  
Paprika 3 grams  
Sage 3 grams

### **Method**

Mix all the dry ingredients together, by hand in a bowl, and when well mixed, add the liquid and mix again. Divide into three portions (Each will be approx 8 ounces) Freeze individually on an open tray and bag for further use.

Each portion will be sufficient for six sausage rolls (See below) or two Scotch Eggs (q.v.) For the sausage rolls use the short crust pastry recipe (q.v.)

### **Sausage Rolls (To make six)**

Using short crust pastry (q.v.) Form by hand into a sausage shape, cutting off about one third longitudinally. Roll this out into a strip about 4 inches by 15 inches, and straighten up ONE edge with a knife.

Run the sausage meat evenly along the length of the pastry, then roll over the pastry to form the roll, dampening the edge with a little water. Cut

into two and a half inch lengths (approx), Turn over and place on a baking sheet.

Cook middle/bottom of oven at Mark 4 for about 30 minutes until golden brown. Do NOT overcook. Any not eaten may be frozen for future use



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

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