



BLACK PUDDING RECIPE

Ingredients:

Black Pudding Mix	1Kg 250G
Water (Hot)	1Kg 930G
Suet/Fat	1Kg 360G
TOTAL	4Kg 540G

(You may add a handful of pearl barley if desired - cook before adding).

Method:

Add the Black Pudding Mix and Water together and mix well.

Add the Suet and mix again. You may now add in a handful of pearl barley if desired - it is not required if unwanted. You may also add any herbs and spices if you have a particular flavour you like.

Mix well again if you have added to the mix.

Leave to stand for 45mins at least.

Fill into Ox Runner casings and cook in simmering water for 1 hour at 80/85 degrees centigrade.

Ingredients: Oatmeal, Dried Blood, **W**heatflour, Rusk (**w**heat, salt), Spice extract (pepper, cayenne, cinnamon, nutmeg, cloves, pimento, ginger), Salt, Spice, Phosphate stabiliser (E450iii)

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