**SAVELOY RECIPE**

**INGREDIENTS**

**Lbs Ozs Kgs Gms**

12 0 Lean Beef or Pork 5 440

3 0 Pork Fat 1 360

1 8 Rusk 0 680

3 0 Water 1 360

 12 Saveloy Seasoning 0 340

20 4 TOTAL 9 180

**METHOD**

1. Mince the Beef or Pork through fine plate of the mincer and place in bowl chopper.

2. Add seasoning, rusk, water and fat and chop to a fine emulsion.

3. Fill into Medium Hog casings. Only twist the filled Saveloys, DO NOT LINK.

4. If the Saveloys are not to be smoked, cook them in a boiler with the addition of the Brown Dye.