

Recipe Card				
Recipe Name:		Irish Sausage	Yield:	15 lb
Ingredient				
Pork (70% lean)		1350	g	
Water		180	ml	
Salt		22.5	g	
Sage		22.5	g	
Yellow Onion, finely diced		180	g	
Bread Crumb		360	ml	
white pepper		7.5	g	
Thyme, finely chopped		15	g	
1		Grind pork through coarse plate with 3/8" holes.		
2		Blend seasoning, bread crumb and water into coarse ground meat for 2 minutes.		
3		Grind twice through fine grind plate with 1/8" holes.		
4		Stuff into natural sheep casings 24mm to 28mm in diameter and cut into links with Z-linker.		
5		Cut the sausages apart and pack on foam trays.		