

Making a Butchers Pork Sausage

1. What sort of meat did the butcher use?

2. What other ingredients did the butcher use? Put a ring around each of the ingredients used.

Herbs / Fat / Spices / Nuts / Rusk

3. What temperature should the water be? Put a ring around the temperature given in the film:

Chilled / Tepid / Boiling

4. What size blade was used on the mincer?

5. How many times did the butcher pass the meat through the mixer?

Once / Twice / Three Times

6. How did the butcher describe the consistency of the sausage mix? Put a ring around the word used in the film:

Dry / Sticky / Runny

7. When filling the skins what is it important that you must not do? Tick the answers you feel are correct.

- Under fill the skins?
- Over fill the skins?

8. What did the butcher say it was important to avoid? Tick the answer you feel is correct.

- Getting air pockets in the sausage skins?
- Getting water in the sausage skins?

9. How long should the sausages be hung for?

- Not hung at all?
- Between 1 and 2 hours?
- Between 4 and 12 hours?
- For 24 hours?

10. Tick all of the ways the butcher suggests that sausages can be cooked....

- Grilled
- Steamed
- Baked in the Oven
- Barbecued
- Boiled
- Deep Fat Fried.