



TASMANIAN PURE

CONTINENTAL SMALLGOODS
POULTRY & GAME

Fresh Sausages Ingredients Guide

Beef BBQ:	Medium coarse Beef with Salt, Pepper, a little Garlic and mild Herbs
Italian:	Coarse Pork with Salt, Cracked Pepper, Nutmeg, Garlic and Red Wine
Nuernberger:	Coarse Pork with Salt, Pepper, Onion and mild Herbs
Thueringer:	Fine Pork mix with Salt, Pepper, Onion and Marjoram
Pork & Pepper:	Fine Pork mix with Salt, Pepper, Onion, Herbs and Native Pepperberry
Summer Sausages:	60% Beef /40% Pork with Salt, Pepper, Onion and Garlic
Winter Sausages:	60% Beef /40% Pork with Salt, Pepper, Onion, Garlic and Chilly
French Sausages:	50% Beef /50% Pork with Salt, Pepper, lots of Paprika, Garlic and Coriander
South African Boereworse:	50%Beef /50% Pork with Salt, Pepper, Coriander, Clove and Vinegar
Weisswurst:	Very Fine Pork mix with Salt, Pepper, Parsley and Lemon
German Bratwurst:	Fine Pork mix with Salt, Pepper, Onions, Garlic and Herbs
Historic Bratwurst:	80% Beef /20% Pork Salt, Pepper, Mace and Lemon Juice
Wallaby Sausages:	Medium Coarse mix with Salt, Devil mix Spice and Native Pepperberry
Venison Sausages:	Medium Coarse mix with Salt, Pepper, Garlic, Onion and sometimes Bacon
Chicken Sausages:	Chicken Breast and Thigh with Salt, Pepper, Mace, Herbs and Sun Dried Tomatoes