



# Lorne Sausage

## Ingredients

- 450g (1lb) minced beef
- 450g (1lb) minced pork
- 250g (1.5 cups) breadcrumbs (not fresh)
- 1 tsp ground black pepper
- 1 tsp salt ( add to taste)
- 1.5 tsp coriander
- 0.5 tsp nutmeg
- 0.5 tsp mace
- 120ml (0.5 cups) cold water

## Method

Line your loaf tin, or whatever you're using to make the square sausage, with clingfilm, with enough hanging over the edges to wrap over the opening once you've put the sausage meat in it.

Add all the ingredients to a bowl and use your hands to thoroughly combine. Squash the sausage meat into the loaf tin as densely as possible. If you have any left over you can set aside to make meat patties out of it!

Wrap the clingfilm over the top so it's fully covered and place in the freezer for 2 hours, or until firm enough to slice. Alternatively, leave in the refrigerator for 24 hours until it is firm. Remove the sausage from the tin using the clingfilm to lift it out and then cut into 1cm slices. You can use immediately, put in the fridge to be used within the next 2 days, or put pieces of baking paper between slices and place them in a container to fully freeze and pull out to use as you wish.

