

Missing Links

English Butcher & Makers of the Finest British Sausages in Spain



SAUSAGE COOKING GUIDE

All our sausages are made using natural skins.

The most common cause for sausage skins splitting or bursting is through cooking at too higher a temperature. To avoid this please follow these guidelines.



Bar-B-Q:

Natural fire:- If possible raise the shelf so there is no direct contact with the flames or excessive heat or wait until any flames have subsided.

Gas: - Use a low to medium heat turning occasionally until brown all over.

Grill or frying:

Cook on a low or medium heat setting, if frying use a little oil, lard or butter. Turn the sausage slightly until browned all the way round.

Oven:

Place the sausages in a tray with a little water, Cook at 175°C for about 30 minutes turning the sausage once after about 15 minutes.

