
Butcher for a night

Gourmet Snags



Overview

Want to impress your family and friends at your next barbecue with all natural, all home made sausages, made by you!?! The workshop is one of many butchery workshops run by Symbio Alliance, and is designed for people who want to master real world butchery skills. In our gourmet snags workshop you will learn how to select sausage ingredients, get the right blend, how to get the mix into casings and how to tie and link, sausages We will also show you the right techniques for cooking the perfect snag on the barbecue, pan or grill.

What you go home with

- The fruits (sausages) of your labour.
- A detailed workbook, including recipes.
- Samples of sausage casings and supplier details

What to bring

- Something warm (we are in our state of the art cold facility)
- Comfortable cloths (while we provide an apron, please don't wear your best clothes)
- Flat, comfortable shoes (no open toe shoes or heels)
- A large esky or cooler bag to transport your sausages home

Your trainer

This workshop is run by Darren Steel, a qualified butcher and skilled trainer with 20 years experience in the game. Symbio Alliance trains the young butchers of Australia every day and we know our stuff!

Workshop dates

Check our website www.symbioalliance.com.au for details

5:30pm – 8:30pm

Cost \$280 per person

Places are limited to 8 per night

Where?

Symbio Alliance 44 Brandl Street,
Eight Mile Plains

To register

Go to www.symbioalliance.com.au or call Steven Smith on 07 3340 5792 or ssmith@symbioalliance.com.au

