

British Bangers – Pub Style

U.S.	Ingredient	Metric	Percent
5 lb.	Pork shoulder	2270.0 g	83.61
1½ cups	Pork broth	325.0 ml	11.97
1 cup	Rusk (or Breadcrumbs)	70.0 g	2.58
5 tsp.	Salt	36.0 g	1.33
4 tsp.	Pepper, white	9.0 g	0.33
1 tsp.	Ground ginger	1.7 g	0.06
1 tsp.	Mace	1.7 g	0.06
½ tsp.	Nutmeg	1.0 g	0.04
1 tsp.	Rubbed sage	0.7 g	0.03
	35mm hog casings		

6 lb. ← Totals → 2.7 Kg 100%



Note: I used metric weight/volume measurement for better control of ingredients. The U.S. measurements are an approximation of the metric measurement.

Method:

1. Chill the pork until it is partially frozen, then grind through a medium (10mm or 3/8") plate and regrind through a fine (4.5mm or 3/16") plate.
2. Place the remaining ingredients in a spice mill and pulse several times to blend well.
3. Store in the refrigerator overnight to meld and blend the flavors with the meat.
4. Stuff into 35mm casings and tie off into 5 inch lengths.
5. Hang at room temperature until the casing are dry; refrigerate and use within the next week or freeze.

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