

# Fresh Jalapeño Sausage

This sausage is not terribly "hot"; the ingredients have been selected to highlight the flavor of the chili, not the heat! I personally like the flavor of this amount of chili, but you can add more...whatever floats your boat.

U.S.	Ingredient	Metric	Percent
4 lb.	Pork shoulder	1825.0 g	62.0
1 lb.	Cheese (cubed, small)*	455.0 g	16.0
10	Jalapeño pepper (seeded)	190.0 g	6.5
10 Tbs.	Onion powder	80.0 g	2.7
4 Tbs.	Cilantro (chopped, fresh)	60.0 g	2.0
½ cup.	Paprika	50.0 g	1.7
2 Tbs.	Salt	45.0 g	1.5
3 Tbs.	Sugar	40.0 g	1.4
2 Tbs.	Garlic powder	16.0 g	0.5
¾ cup	Ice water	175.0 ml	6.0
	Sheep (link sausage) casings		
<b>6 lb.</b>	<b>← Totals →</b>	<b>2.9 Kg</b>	<b>100.0</b>



*Note: Powdered onion and garlic disperse their flavor evenly throughout the meat; Fresh can be substituted but adjust the weights!*

*This formulation is based on metric measures; U.S. measures are approximate!*

\* Use high melt cheese: Cheddar or Jack

## METHOD:

1. Clean the fresh jalapeño of all seeds and inner membranes. [That's where the heat is found. Note: using canned or pickled jalapeño will not give the same taste!]
2. Keeping the meat as close to 38°F as possible, grind it [and the jalapeño] twice through a ¼-in. plate.
3. Mix all dry ingredients; grind to a fine powder in a spice grinder.
4. Sprinkle dry ingredients into the ice water, pour over meat and mix well.
5. Add cheese and cilantro, distributing it evenly throughout the meat paste.
6. Stuff into sheep casings and braid in 4 inches. Links.
7. Since there is no preservative, refrigerate for no more than three days--or vacuum pack and freeze.

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