

Chicken Pineapple Sausage

U.S.	Ingredient	Metric	Percent
4 lb.	Chicken, breast, thighs, skin*	1820.0 g	89.00
1 cup	Pineapple, crushed	86.0 g	4.75
½ cup	Dry Skim Milk Powder	35.0 g	1.90
5 tsp.	Salt	36.5 g	2.00
2 Tbs.	Sugar	26.0 g	1.50
2 tsp.	White pepper, ground	4.8 g	0.25
1 tsp.	Sodium phosphates	4.0 g	0.20
¼ tsp.	Pineapple flavoring	1.25 ml	0.07
½ tsp.	Allspice, ground	1.0 g	0.05
½ tsp.	Ginger; dried, ground	1.0 g	0.05
¼ tsp.	Clove, ground	0.5 g	0.03
	Hog casings, 32mm		
4½ lb.	← Totals →	2.0 Kg	



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

* 60% chicken meat/40% skin

Method of Preparation:

1. Cube and chill the chicken to 38°F and grind through the medium plate.
2. Add the salt and sodium phosphate, mixing in well; **chill for 1 hour** prior to adding remaining ingredients.
3. Add all the ingredients including the pineapple; mix well.
4. Stuff the mixture into the 32 mm casings.
5. Twist off the casing at approximately 5-inch intervals.
6. Cook the sausages before eating.

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 Sonoma Mountain Sausage Company