

## Chili Pepper Sausage

U.S.	Ingredient	Metric	Percent
5 lb.	Pork shoulder	2268.0 g	91.8
¼ cup	Chili, Chipotle, ground	60.0 g	2.4
4 whole	Chili, Scotch Bonnet	45.0 g	1.8
5 tsp.	Salt	33.0 g	1.3
2 Tbs.	Paprika, smoked	20.0 g	0.8
⅓ cup	Coriander, fresh-chopped	15.0 g	0.6
2 Tbs.	Onion, powder	15.0 g	0.6
2 tsp.	Cumin, ground	5.0 g	0.2
2 Tbs.	Rosemary, fresh, minced	5.0 g	0.2
2 tsp.	Pepper, black, coarse	5.0 g	0.2
	32 mm hog casings		
<b>5.5 lb.</b>	<b>← Totals →</b>	<b>2.5 Kg</b>	<b>100.0</b>



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

### Method:

1. Chill and grind the pork through a fine plate; then regrind.
2. Add the ground meats and salt; mix very well together-refrigerate for 2 hrs.
3. Mince the Scotch Bonnet, rosemary and cilantro.
4. Grind all the dry spices (except the cracked peppercorns) in a spice mill until powdered.
5. Mix the dry and fresh flavorings into the meat paste (use gloves!) for 3-4 minutes
6. Stuff into casings and link off into 6-inch sausages.
7. Allow the surface to dry before cooking or smoking.
8. Smoke if desired.

*Note:*

*Of course, you can vary the amount of chilies according to your preferences; but by my taste, these are fairly hot! (but that depends upon your tolerance).*

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