

Cocktail Sausage

U.S.	Ingredient	Metric	Percent
2¼ lb.	Pork shoulder	1000.0 g	91.50
½ cup	Honey	25.0 ml	2.30
1 Tbs.	Liquid smoke (optional)	15.0 ml	1.37
2½ tsp.	Salt	17.0 g	1.56
1 Tbs.	Sugar, Brown	12.0 g	1.10
1½ tsp.	Phosphate (optional)	5.0g	0.46
2 tsp	Coriander seeds, ground	4.0 g	0.37
1 tsp.	Mustard seed, whole	3.5 g	0.32
¼ tsp.	Prague powder #1	3.0 g	0.27
1 tsp.	Onion powder	2.5 g	0.23
½ tsp.	Garlic, powder	2.0 g	0.34
1 tsp	Pepper, ground	2.0 g	0.34
½ tsp.	Mace, ground	1.0 g	0.10
¾ tsp.	Marjoram, ground	1.0 g	0.10
	Small sheep casings		
2 ¼ lb.	← Totals →	1 Kg	100%



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

Method:

1. Cut the meat into cubes large enough to fit into your grinder's throat and then partially freeze.
2. Grind the meat (2 times) through the 3/16 (4mm) plate.
3. Add the wet ingredients and mix them well into the ground meats.
4. Add all the dry ingredients and mix them in well, also; hold under refrigeration for several hours for the flavors to balance.
5. Stuff the paste into small diameter sheep casings and link-off into 2-inch long sausages. This recipe makes 4-dozen cocktail sausages.
6. Hot smoke starting at 130°F for 30 minutes; gradually increase temperature (every 20 minutes) to 180°F. Sausages are done when their internal temperature reaches 150°F.
7. Plunge in ice water for 10-15 minutes to rapidly cool.
8. Refrigerated until needed or vacuum pack and freeze after 5 days.

Len Poli – Sonoma, California

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