

Nomaville Country Smoked Sausage

U.S.	Ingredient	Metric	Percent
5 lb.	Pork Shoulder	2270.0 g	93.00
2 tsp.	Salt	46.0 g	2.00
1 Tbs.	Onion Powder	25.0 g	1.00
1¾ tsp.	Corn Syrup Solids	15.0 g	0.70
2½ tsp.	Chipotle Powder	15.0 g	0.70
5 tsp.	Garlic Powder	15.0 g	0.70
4 tsp.	Soy powder	12.0 g	0.55
3¾ tsp.	Pepper black, coarse	8.0 g	0.35
1½ tsp.	Sausage phosphates* [opt]	6.0 g	0.26
1 Tbs.	Paprika	6.0 g	0.26
1 tsp.	Cure #1	5.7 g	0.25
	38 mm hog casings		



5 lb. ← Totals → **2.4 K g**

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

* Sodium polyphosphate mixture

Method:

1. Partially freeze the pork and then grind through a medium (3/8" or 10mm) plate.
2. Add all the remaining ingredients to the ground meats
3. Mix well, cover, and let stand in refrigerator at least 6 hours to cure.
4. Stuff the mixture into 38mm hog casings
5. Tying: either in 7 inch long links or 18' long piece with enough casing to tie the sausage into a ring.
6. Hang the sausage at room temperature, until the meat paste reaches ambient temperature and the casing are dry to the touch.
7. Place sausage in pre-heated smoker (130°F (55°C) and apply heavy smoke for 2 hours; raise temperature of the smoker to 180°F (82°C) and continue smoking until internal temperature is 160°F (71°C).
8. Plunge in ice water for 15 minutes; chill in refrigerator at least 6 hours before using.
9. Cook before eating!

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Sonoma Mountain Sausage Company - Sonoma, California <http://home.pacbell.net/lpoli>