

## Sid's Curry Sausage

This sausage formulation is a mixture of both Thai and Indian (Mumbai) flavors. It's a little on the hot side but one of my favorites. Hope you'll enjoy it! The spices are available in Thai and Indian stores. The sausage can be made either in the "rope" form or twisted into 5-inch links.

U.S.	Ingredient	Metric	Percent
5 lb.	Pork Shoulder	2268.0 g	87.35
½ cup	Onion, green	120.0 g	5.30
5 tsp.	Salt	37.0 g	1.60
8 cloves	Garlic, fresh	30.0 g	1.35
2 Tbs.	Red Chili paste (Viet)	30.0 g	1.35
1 Tbs.	Ginger, fresh	15.0 g	0.66
2 tsp.	Green Thai chili paste	12.6 g	0.56
1 Tbs.	Kefir lime leaves, shredded	9.0 g	0.40
1½ Tbs.	Tandori Seasoning	8.8 g	0.39
1 Tbs.	Grachai Rhizome powder	6.0 g	0.26
1 tsp	Cure #1	5.8 g	0.25
2 tsp.	Black pepper	4.2 g	0.19
2 tsp.	Cayenne pepper	3.6 g	0.16
1 Tbs.	Galangal, fresh	3.0 g	0.13
1 Tbs.	Garam masala curry powder.	1.6 g	0.08
	32 mm hog casings		
<b>5½ lb.</b>	<b>← Totals →</b>	<b>2.5 Kg</b>	<b>100%</b>



*This formulation is best when using metric measures; the U.S. measures are approximate!*

### Procedure:

1. Mince the garlic, ginger, galangal onion and kefir lime leaves;
2. Place them food processor with ½ cup of water and add the remaining spices, salt and cure.
3. Process the ingredients until the mixture turns into a thick paste.
4. Chill the pork to 40°F [4.4°C] and then grind it through a ¼-inch [6.5mm] plate.
5. Stuff sausage into 32 mm hog casings and leave as a "rope" or tie into 5-inch [12.5 cm] links.
6. Allow sausage to age under refrigeration for at least 24 hours before cooking.



**Sid Hess, Petaluma, California – Permission to post given to Sonoma Mountain Sausage.  
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