

Duck Sausage – American Style

U.S.	Ingredient	Metric	Percent
3 lb.	Duck	910.0 g	46.53
1 lb.	Pork Butt	454.0 g	23.21
1 lb.	Pork Fat	454.0 g	23.21
4 tsp.	Salt	30.0 g	1.53
2 tsp.	Sausage Phosphates	7.6 g	0.40
½ tsp.	Sugar	7.0 g	0.36
1 Tbs.	Pepper, black	6.5 g	0.33
1 tsp.	Cure #1	6.0 g	0.31
1 tsp.	Ginger, powdered	1.8 g	0.09
½ tsp.	Garlic powder	1.5 g	0.08
1 Tbs.	Parsley	1.5 g	0.08
1/8 tsp.	Nutmeg	0.5 g	0.03
1/8 tsp.	Mace	0.4 g	0.02
1/3 cup	Broth, duck	75.0 ml	3.84
	29-32mm Hog casings		
4¼ lb.	Totals →	1.9 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. Remove the meat from bones and freeze the duck meat.
2. Freeze the pork & pork fat and then grind through a small plate; reserve until step 5.
3. Combine the pork, pork fat and raw, partially frozen duck meat; grind all through a quarter inch plate.
4. Mix everything together thoroughly and cover and refrigerate overnight.
5. Stuff the sausage into hog casings, tied off at 4-inch intervals. Sausage may be used as a “fresh” sausage at this point.
6. **(Option)** Heat the sausage in a smoker after step 5 at 125°F for at least 2 hours to allow the surface to dry, and then smoke for 2 hours at 160°F or until the sausage reaches 155°F internal. Plunge the links into ice water for 15 minutes, and then refrigerate overnight.

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